



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: 2018-02-01 00:00:00.0

Label Certificate Number: 1006190

Pursuant to the application of : **PERNOD RICARD USA**

Holder of permit/license number : **S526056**

Brand : **AVION ANEJO SINGLE ORIGIN TEQUILA OAK &
VANILLA**

Class : **TEQUILA FB**

Size(s) : **25ML-1.75 L**

Container Type : **BOTTLE**

Container Material : **GLASS**

Stated Alc. Content : **40% ALC/VOL**

Tested Alc. Content : **N/A**

TTB Number : **17319001000484**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

**c/o PERNOD RICARD USA
100 MANHATTANVILLE RD
PURCHASE, NY 10577**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

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Gioia

ROSSO VENETO

Indicazione Geografica Tipica



Made with ♥ in Italy

VENETO

Indicazione Geografica Tipica

ROSSO

Prodotto con uve Merlot, Cabernet Franc e Refosco dal Peduncolo Rosso raccolte e vinificate separatamente in percentuali che differiscono di anno in anno. Il vino matura sulle fecce fini dai 9 ai 12 mesi a seconda dell'annata e del vitigno, successivamente viene assemblato ed imbottigliato. Il Gioia è caratterizzato da un colore rosso vivo e luminoso con lievi riflessi granati. Il profumo è avvolgente e fruttato con note di ribes, mirtillo, lamponi, mora selvatica ed amarene. Regala sentori di erbe aromatiche, ma anche piacevoli percezioni floreali di viola appassita. Al gusto si presenta avvolgente, sapido, fresco ma allo stesso tempo caldo, con una grande personalità e persistenza. Perfetto da abbinare con piatti di selvaggina, secondi piatti di carne saporiti ed elaborati.

SI CONSIGLIA DI SERVIRLO AD UNA TEMPERATURA DI 16-18 °C

2015

60% Merlot, 28% Cabernet Franc,
12% Refosco dal Peduncolo Rosso

IMBOTTIGLIATO PER CONTO DI BUOSOWINE SRL - CAORLE - I - ITALIA

www.cantinebuoso.it

750 ml.

PRODUCT OF ITALY

13,0% vol.

Contiene solfiti / Contains sulphites / Enthält Sulfite / Contient sulfites
Innehåller sulfiter / Zawiera siarczyny / Bevat sulfieten / Inneholder sulfitter

CANTINE BUOSO GIOIA 2015 ROSSO VENETO IGT

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

WHITE WINE Alc. 13.0% by Vol. 750 ML

IMPORTED BY: Buon Gusto llc, CHICAGO - IL