



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**
Texas Helping Businesses & Protecting Communities

PRODUCT REGISTRATION CERTIFICATE FOR WINE

Date: September 14, 2021

Label Certificate Number: 1131953

Pursuant to the application of : DEUTSCH FAMILY WINE & SPIRITS

Holder of permit/license number : S529064

Brand : DONNACHIARA EMPATIA FIANO DI AVELLINO DOCG, ITALY
Fanciful Name : EMPATIA
Vineyard : N/A
Class : WHITE WINE: FIANO
Vintage : NV
Appellation : FIANO DI AVELLINO DOCG, ITALY
Size(s) : 50ML-58L
Stated Alc. Content : 13% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 21138001000929

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 to be obtained, new Texas product registration will also be required.

The certificate issued for this product is for use on containers having the same capacity as represented hereon.

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 label herein approved, or the contents of such container, to conform to the statements and representations made on such label.

APPROVAL OF THIS PRODUCT DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODE AND RULES.

Product Registration

Excise Tax and Marketing Practices Division

Product.Registration@tabc.texas.gov

**c/o DEUTSCH FAMILY WINE & SPIRITS
201 TRESSER BLVD
STAMFORD, CT 06901**



TEXAS ALCOHOLIC
BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities



communication help benessere emotion endowment energy feeling conforto patos comfort endowment comparsione comunicazione benessere understanding patos experience tenacity bond condivisione empathy help legame comfort sharing help

EMPATIA

DONNACHIARA
MONTEFALCIONE

DONNACHIARA

EMPATIA
FIANO DI AVELLINO D.O.C.G.

Grape variety:
Type of soil:
Training system:
Period of harvest:
Fermentation:

Fiano 100%
Chalky Clay
Guyot
Second half of October
At 43-46°F for ninety days due to this process
is possible to obtain the complex aromas
typical of this grape quality
Straw yellow with a light green touch
Delicate bouquet which elegantly combines hints of
almonds, walnuts and honeysuckle in harmony with
tropical fruit notes
Dry, warm, smooth, good body, a real pleasure to taste
54 - 57 °F
Fine with seafood, especially shellfish, pasta with light
sauces and white meats

Color:
Bouquet:

Palate:
Serving temperature:
Food Affinities:



Produced
and bottled by:
DONNACHIARA SRL
Montefalcione
Avellino Italia/Italy

Imported by:
Saranty Imports
Stamford, CT

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.
CONTAINS SULFITES



**MADE WITH
ORGANIC GRAPES**

**UPC CODE,
FOR POSITION
ONLY**

750 ml Alc. 13% By Vol.

WHITE WINE-PRODUCT OF ITALY