



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: April 04, 2014

Label Certificate Number: 868558

**Pursuant to the application of : E. & J. GALLO WINERY
Holder of permit/license number : S27621**

**Brand : ALLEGRINI PALAZZO DELLA TORRE
Class : DRY RED WINE
Vintage : 2010
Appellation : VERONESE
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 13.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 14066001000544**

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.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o E. & J. GALLO WINERY
PO BOX 1130
MODESTO, CA 95353-1130**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Allegrini

PALAZZO DELLA TORRE

V E R O N E S E

INDICAZIONE GEOGRAFICA TIPICA

ESTATE BOTTLED BY **ALLEGRINI** FUMANE

DRY RED WINE - 750 ML NET CONT. - ALC. 13.5% BY VOL

PRODUCT OF ITALY

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

IMPORTED BY
WINE BROKERS UNLIMITED
HAYWARD, CA





TEXAS ALCOHOLIC BEVERAGE COMMISSION

PALAZZO DELLA TORRE

*This wine is the result of Allegrini's expertise in the technique of drying grapes. The majority of the **Corvina** and **Rondinella** grapes are vinified at harvest time while the rest is sent to the drying room where the grapes slowly become 'raisined' until they are pressed in January. This juice is blended with the fresh wine made in September to start a second fermentation aimed at providing extra concentration and complexity. Aged in oak barrels, this is a unique wine with a pleasant, fruity, raisin-like character. Palazzo della Torre, a beautiful Renaissance Villa and its vineyard, are the property of Allegrini in the town of Fumane, near Verona.*

V E R O N E S E

INDICAZIONE GEOGRAFICA TIPICA

2008

Allegrini