



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

Date: August 12, 2011

Label Certificate Number: 782333

**Pursuant to the application of : FOLIO WINE COMPANY LLC
Holder of permit/license number : S575667**

**Brand : MASI (COSTASERA AMARONE CLASSICO)
Class : RED WINE
Vintage : 2006
Appellation : AMARONE DELLA VALPOLICELLA-CLASSICO
Style : N/A
Size(s) : 3 L
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 15%
Tested Alc. Content : N/A
TTB Number : 11174001000371**

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 FOLIO WINE COMPANY LLC
550 GATEWAY DRIVE
NAPA, CA 94558**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION



5100.31

MASI

www.appaxximento.it

APPAXXIMENTO
MASI EXPERTISE

www.appaxximento.com

Appaxximento
Masi's expertise

Sandro Bonciani

countersigns
in the XXI century

in the technique of obtaining greater concentration of
aromas and tastes from grapes through the drying process.

COSTASERA

The vineyards slopes facing the sunset in the Classica area benefit from the reflections of the light from Lake Garda and its temperate climate. Using ancient grapes varieties and traditional methods, this is where Amarone, a unique modern wine with an ancient heart, has its origins.

Appearance: deep ruby red

Nose: baked fruit, plums and cherries

Palate: fruity tastes with hints of coffee and cocoa. Very well balanced

Food pairing: main-course dishes, grilled or roasted red meats, game, strong cheeses or on its own at the end of a meal.

To be served at 18-20°C

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 FOR