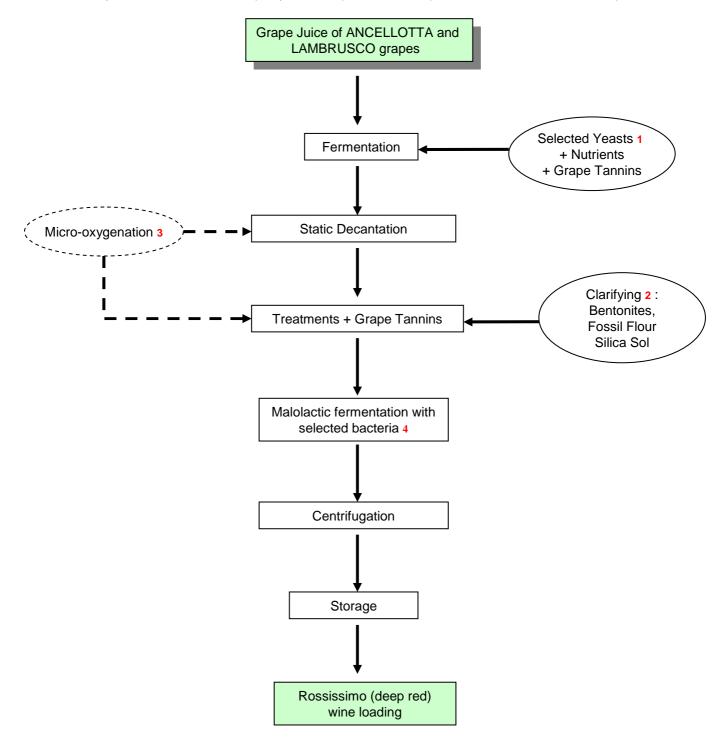


FLOW CHART ROSSISSIMO (DEEP RED) WINE

Keller Juices production flow chart to obtain rossissimo (deep red color) red table wine, one of our main products and considered as the standard reference for Italian Wine Industry. This flow chart is also applied for the production of rossissimo (deep red color) wine at 40IC (Read – Out D.O. 420+520+620)



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••• Keller juices

NOTES:

1 Keller Juices s.r.l., after several years of experimentation in collaboration with Modena University (situated in Emilia-Romagna region – Italy) identified strains of selected yeasts able to:

- 1. minimize color loss of fermented grape juices;
- 2. support malolactic fermentation;

The use of high purity grape tannins during fermentation allows to stabilize anthocyanins present in grape juices / wines and guarantees lower color precipitation.

Keller Juices is situated in Reggio Emilia heart of production of Ancellotta grape. Ancellotta grape is the richest grape of anthocians in the world. The anthocians are in the grape skin. Ancellotta is also use in the production of eno (or called grape skin extract E163).

2 Keller Juices s.r.l., uses only selected raw materials (first squeeze juices) including clarification products of proven effectiveness and purity – all 100% natural.

3 micro-oxygenation technique in addition to a proper quantity of grape tannins allows to stabilize anthocyanins heritage of Ancellotta and Lambrusco varieties. It improves also the color stability and avoid significant colour decrease due to long transit time period and/or stressful environment conditions;

4 Keller Juices s.r.l., selected bacteria's able to act malolactic fermentation in rossissimo (deep red color) wines, improving stability of obtained products and avoiding color loss due to spontaneous bacteria activity.

5 Keller Juices buys raw materials (grape juices) by growers cooperatives. All raw materials are always checked analytically and organoleptically. Raw materials not comply with specs are refused. Keller Juices is able to grant consistent quality (same characteristics during the whole years) to the customer blending different industrial batches because works on parallel productions. Final product must meet all customer contractual requirements before getting loading approval.

6 "Rossissimo" (deep red color) table wine produced by Keller Juices s.r.l. is 100% natural and respect highest standards of quality requested by global market. "Rossissimo" (deep red color) wine obtained by Keller Juices s.r.l. is produced in accordance with customer specifications and usually is sold in following colour range: 25,30, 35 and 40 IC (Read – Out O.D. 420+520+620). Products with different colour intensity can be produced upon customer request. For export with long trans time we suggest high color products with medium-high alcohol degree.