

Date: July 11, 2005

Experience d'Italia

Presented by The Wine Experience and Hosted by Fazi-Battaglia S.p.a. Azienda
Vitivinicolo Fassati, Montepulciano, Italy
September 25 – October 5, 2005

We are pleased to offer this exciting opportunity. You will produce a 50 gallon barrel of Rosso di Montepulciano wine using a blend of Sangiovese and Cabernet Sauvignon grapes. Your grapes will be harvested in vineyards surrounding your processing site for you on the day you crush and start fermentation. A week later you will transfer your wine to oak barrels and press your must amidst harvesting and commercial wine production in progress at our host facility. Your barrel fee (\$3,500.00) includes all wine ingredients and use of equipment, plus host winery supervised ageing, racking off, complete bottling, shipping, export and import tax, and importing charges. Your wine will be shipped to The Wine Experience in New Jersey for you in October 2006. Fabulous vacation opportunities for the week your wine is fermenting are available.

Italy has become synonymous with some of the world's greatest wine producers to many Americans. Whether you are savoring a luscious Chianti or extravagant Super Tuscan blend, the Tuscan Region combines a rich wine and culinary heritage.

This fall, with help from Louis Sodano and Bill Meyer from The Wine Experience Winemaking School, an Italian winemaking experience will be within the grasp of anyone who is ready to make their own barrel of wine in Tuscany. Casa Vinicola Fassati, one of the earliest Tuscan wineries to gain DOCG (denominazione di origine controllata e garantita) status as Italy's highest wine classification, has been in the forefront of the famous Montepulciano region's wine for nearly a century. Recently 16,000 judges belonging to Italy's prestigious Sommelier Association voted Franco Bernabei (Fassati's consulting winemaker) as best winemaker in Italy for his role in improving the quality of wine and the image of Italy. This vineyard and winery will host our American winemakers who will produce their own barrels under the direction of Franco and supervised by chief winemaker Roberto da Frassini in conjunction with the Wine Experience.

The Wine Experience in Montepulciano Itinerary

Date: July 11, 2005

Date – Sunday, September 25, 2005

Newark, NJ

Depart for Rome

Date – Monday, September 26, 2005

Rome

Transfer to Montepulciano

Welcome Dinner Party

Lodging, Montepulciano

Il Marzocco

La Terrazza di Montepulciano

Albergo Duomo

Il Borghetto

Date – Tuesday, September 27, 2005

Montepulciano

Breakfast

Crush and start fermentation

Luncheon

Lodging, Montepulciano

Date – Wednesday, September 28, 2005

Montepulciano

Breakfast

FREE TIME TO TRAVEL

Date – Thursday, September 29, 2005

FREE TIME TO TRAVEL

Date – Friday, September 30, 2005

FREE TIME TO TRAVEL

Date – Saturday, October 1, 2005

FREE TIME TO TRAVEL

Date – Sunday, October 2, 2005

FREE TIME TO TRAVEL

Date – Monday, October 3, 2005

Montepulciano

Dinner

Lodging, Montepulciano

Hotel Il Patriarca

Villa Cicolina

Il Montoria

Date – Tuesday, October 4, 2005

Montepulciano

Breakfast

Press and start ageing

Luncheon

Fassati Wine Tasting Dinner

Lodging, Montepulciano

Date – October 5, 2005

Montepulciano

Breakfast

Transfer to Rome Da Vinci Airport

Depart for Newark, NJ

Arrive Newark, NJ

Barrel Fee - \$3,500.00

Lodging and meals in Montepulciano with transfers;

\$1,095.00 per person, Double occupancy.

\$1,395.00 Single Occupancy

Airfare and Free to Travel Time are additional. Arrangements can be provided through a third party.