



In the following pages you will find our pricelist (with discounts based on quantity purchased) and the shipping costs based on the number of bottles purchased.

HERE ARE INSTEAD OUR WINES & EXTRA-VIRGIN OLIVE-OILS AVAILABLE FOR SHIPMENT ABROAD (OUTSIDE ITALY):

“ALBORE” Chianti Classico DOCG – Year 2016: Grape variety: 100% Sangiovese. Aging: 24 months minimum, then 3 months in bottle. Alcoholic volume: 13,5%. Winemaking: Fermentation at a controlled temperature with repeated pumping-over and délestage (rack-and-return); maceration for 15-25 days (depending on the year). Tasting notes: Ruby red in color, with a lovely complexity perceived in the nose. It has a dense fruit core with notes of violet, iris and spices. Complex, savory and elegant, with a well-balanced body, smooth tannins and a pleasant freshness. Bottle of 750 mL (= 25.361 fl. OZ in USA).

AWARDS WON:

Falstaff: 91/100 points

Gilbert et Gaillard: Gold Medal

Decanter: Bronze Medal 88/100 points



“ALBORE RISERVA” Chianti Classico DOCG – Year 2013 and Year 2015: Grape varieties: 90% Sangiovese, 10% Cabernet Sauvignon. Aging: for 30 months (with a long period in French oak barrels holding 500 liters, followed by 6 months of aging in bottle). Alcoholic volume: 14,5% for Year 2013 and 14% for Year 2015. Winemaking: Fermentation at a controlled temperature with repeated pumping-over and délestage (rack-and-return); maceration for 20-25 days (depending on the year). Tasting notes: With a rich ruby red color, it is a ripe wine of refined depth. Intense bouquet with a delicate sensation of red berry fruits, spices, vanilla, hints of smoked wood. Elegant, full-bodied and fragrant on the palate. Pleasant but important, with sumptuous but smooth tannins. Intense and long finish. Bottle of 750 mL (= 25.361 fl. OZ in USA).

AWARDS WON (“Albore Riserva” from Year 2013):

Wine Advocate Robert Parker: 88/100 points

Decanter: Silver Medal 90/100 points

Gilbert et Gaillard: 90/100 points

FISAR (Italian Federation of Sommeliers, Hoteliers and Restaurateurs): Papillon d'Oro (Gold Medal)

AWARDS WON (“Albore Riserva” from Year 2015):

Decanter: Bronze Medal 88/100 points

Gilbert et Gaillard: 92/100 points



“METELLO” – IGT (Indication of Geographic/Regional Tipicity) Tuscan RED – Year 2018: Grape varieties: 50% Sangiovese, 50% Merlot. Aging: 3-4 months. Alcoholic volume:14%. Winemaking: Fermentation at a controlled temperature with repeated pumping-over and délestage (rack-and-return); maceration for 10-12 days (depending on the year). Tasting notes: It has a ruby red color with slightly purple hues. It has an elegant and fruity scent with aromas of black currant, wild blackberries, roses, as well as some notes of caramel. In the mouth the wine is fresh, fruity and lively. The acidity is very well balanced with soft and smooth tannins. Elegant, refined and extremely pleasant. Bottle of 750 mL (= 25.361 fl. OZ in USA).

AWARDS WON:

Decanter: Bronze Medal 88/100 points



“VERZIERE” – IGT (Indication of Geographic/Regional Tipicity) Tuscan ROSÉ – Year 2018: Grape varieties: 50% Canaiolo, 50% Merlot. Alcoholic content: 12,5%. Winemaking: Vinified in white with fermentation at a controlled temperature of 16-18 Celsius Degrees. The wine is bottled in the spring following the harvest that took place on September. Tasting notes: With a limpid and clear color, it presents itself with shades of bright and intense pink. The taste is sapid, savory, persistent and consistent. In the mouth it enters soft, but with a marked freshness. Excellent IGT Rosé wine to be drunk as an aperitif as well as to accompany many dishes (ideal with light cheese, fish and sushi). Bottle of 750 mL (= 25.361 fl. OZ in USA).





Vin Santo del Chianti Classico «Terre di Perseto» – Year 2011 (Dessert Wine): Grape variety: 100% Trebbiano. Aging: 6-7 years in 100-litres oak barrels. Alcoholic volume: 16%. Winemaking: The Vin Santo is traditionally produced by wilting grape clusters over mats of reed until the month of December. This process allows the grapes to naturally remove their water and thus concentrate the sugar contained in them. Then, the grapes are pressed and the must is transferred to 100-litres oak barrels and allowed to mature in them for a period of 6-7 years. Tasting notes: Its color sways from straw yellow to intense amber tones. It comes with a harmonious and velvety flavor, genuine and sweet. It is a great wine to accompany various desserts or dry pastry, as well as mature cheeses. Bottle of 500 mL/half-litre (= 16.907 fl. OZ in USA).



Chianti Classico's DOP Extra-Virgin Olive Oil «Terre di Perseto»: For 50 years our farm has been producing extra-virgin olive oil using traditional methods, fully respecting nature and its processes. Terre di Perseto Extra Virgin DOP Olive Oil is obtained from olives strictly cultivated in our farm from our own olive trees. The D.O.P. mark (Protected Designation Origin) applies only when the entire production cycle (from the raw olives to the bottled olive-oil) is carried out within a well-defined geographical area and therefore cannot be reproduced outside of it. The nature of the land, the exposure and the climate of the Chianti Classico region guarantee the production of an unique olive oil with exceptional organoleptic characteristics. Tasting Notes: intense olive-green in color, in the mouth it has a slightly spicy taste with a light and elegant bitter note in the finish; it has hints of vegetables, artichoke and fresh almonds. Collection and Pressing: our olives are harvested in the period from October to December. The harvest is carried out strictly by hand to avoid damaging the fruit. Thanks to a last generation pressing plant, the olives are vacuum-processed, thus obtaining an oil with extraordinary organoleptic and nutritional qualities. The pressing is carried out on the same day of harvest to guarantee the excellent quality and maintain the fruity scents.

AVAILABLE FORMATS:

Bottle of 500 mL/half-litre (= 16.907 fl. OZ in USA).

Can of 1 Liter

Can of 3 Liters



Tuscan Extra-Virgin Olive Oil «Terre di Perseto»: For 50 years our farm has been producing extra-virgin olive oil using traditional methods, fully respecting nature and its processes. Terre di Perseto Extra Virgin Olive Oil is obtained from olives strictly cultivated in our farm from our own olive trees. Collection and Pressing: the harvest is done by hand or with mechanical facilitators. The pressing is carried out within 48 hours of harvesting in a crusher with traditional cold pressing. Tasting Notes: olive-green in color, in the mouth it is soft and fruity with a fine and delicate finish.

Bottle of 500 mL (= 16.907 fl. OZ in USA).

AVAILABLE FORMATS:

Can of 500 mL/half-litre (= 16.907 fl. OZ in USA).

Can of 750 mL (= 25.361 fl. OZ in USA).

Can of 1 Liter

Can of 3 Liters



Grappa di Chianti Classico «Terre di Perseto»: Our grappa is obtained from a selection of the best grapes' pomace as well used to producing Chianti Classico's wines; it is distilled and bottled on our behalf by a local trusted distillery. Organoleptic Characteristics: Crystalline grappa with a stimulating and persistent bouquet. Intense flavor, balanced with slightly fruity final sensations. Alcoholic volume: 43%. Bottle of 500 mL/half-litre (= 16.907 fl. OZ in USA). **ATTENTION PLEASE: This product cannot be shipped to USA, CANADA, AUSTRALIA, HONG KONG, SINGAPORE, NORWAY, NEW ZEALAND, SOUTH-AFRICA. Shipments not allowed there for bottles of Grappa)**



Blackberry Liqueur «Terre di Perseto»: On 2017 we started producing fruit-based liqueurs as well. The first one we have been producing has been a delicious blackberry liqueur: it is excellent to be drunk cold as an aperitif or at the end of the meal as a digestive, as well as a Sunday mid-afternoon drink. It's produced from our trusted distillery following an old family recipe belonging to us. All the blackberries are cultivated by us as well. The blackberry liqueur has got a fruity smell and an intense blackberry flavor that lingers in the mouth. Alcoholic volume: 27%. Bottle of 500 mL/half-litre (= 16.907 fl. OZ in USA). **ATTENTION PLEASE: This product cannot be shipped to USA, CANADA, AUSTRALIA, HONG KONG, SINGAPORE, NORWAY, NEW ZEALAND, SOUTH-AFRICA. Shipments not allowed there for bottles of liqueurs)**



OUR PRICELIST (with discounts for large quantity)

Terre di Perseto – info@terrediperseto.com – Mob. +39 393 8647233

OUR WINES, LIQUEURS & SPIRITS	Price for purchasing 1-2 bottles of this wine	Price for purchasing 3-5 bottles of this wine	Price for purchasing 6 bottles of this wine	Price for purchasing MORE THAN 6 bottles of this wine
 "ALBORE" Chianti Classico DOCG – Year 2016	Euro 13.00 (each bottle)	Euro 12.00 (each bottle)	Euro 11.50 (each bottle)	Euro 11.00 (each bottle)
 ALBORE RISERVA" Chianti Classico DOCG – Year 2013	Euro 19.00 (each bottle)	Euro 18.00 (each bottle)	Euro 17.50 (each bottle)	Euro 17.00 (each bottle)
 "ALBORE RISERVA" Chianti Classico DOCG – Year 2015	Euro 19.50 (each bottle)	Euro 18.50 (each bottle)	Euro 18.00 (each bottle)	Euro 17.50 (each bottle)
"METELLO" – IGT Toscana Rosso (Red) – Year 2018	Euro 10.00 (each bottle)	Euro 9.00 (each bottle)	Euro 8.50 (each bottle)	Euro 8.20 (each bottle)
"VERZIERE" – IGT Toscana Rosato (Rosé) – Year 2018	Euro 9.00 (each bottle)	Euro 8.00 (each bottle)	Euro 7.50 (each bottle)	Euro 7.20 (each bottle)
 "Vin Santo del Chianti Classico" DOC - Year 2011 (Dessert Wine typical of Tuscany)	Euro 26.00 (each bottle)	Euro 25.00 (each bottle)	Euro 24.50 (each bottle)	Euro 24.00 (each bottle)
Blackberries Liqueur	Euro 21.00 (each bottle)	Euro 20.00 (each bottle)	Euro 19.50 (each bottle)	Euro 19.00 (each bottle)
Grappa di Chianti Classico	Euro 16.00 (each bottle)	Euro 15.00 (each bottle)	Euro 14.50 (each bottle)	Euro 14.00 (each bottle)
TUSCAN OUR EXTRA-VIRGIN OLIVE-OILS	Price for each can or bottle (no quantity discounts, sorry! Our production of olive-oil is limited to preserve its quality)			
Tuscan Extra-Virgin Olive-Oil (0.5 liter)	Euro 12.00 (each can)			
Tuscan Extra-Virgin Olive-Oil (0.75 liter)	Euro 15.00 (each can)			
Tuscan Extra-Virgin Olive-Oil (1 liter)	Euro 17.00 (each can)			
Tuscan Extra-Virgin Olive-Oil (3 liters)	Euro 45.00 (each can)			
 Chianti Classico DOP Extra-Virgin Olive-Oil (0.5 liter)	Euro 16.00 (each bottle)			
 Chianti Classico DOP Extra-Virgin Olive-Oil (1 liter)	Euro 24.00 (each can)			
 Chianti Classico DOP Extra-Virgin Olive-Oil (3 liters)	Euro 58.00 (each can)			

PLEASE NOTE THAT OUR DISCOUNTED PACKAGES EVENTUALLY ADVERTISED AT: <https://www.terrediperseto.com/en/products.html> ARE ALSO AVAILABLE FOR YOU. If interested in one of these packages, please email us with the Package Name at info@terrediperseto.com

SHIPPING COSTS' ESTIMATIONS FOR WINES/LIQUEURS/GRAPPA (if your country is not listed here, please contact us directly for an estimation, thank you!). SHIPPING COSTS' ARE ESTIMATED – Costs may vary during the pandemics – However the range of cost changes will be around 5-10 Euro (less or more); but these estimations will help you to get a quite exact idea of the shipping costs

To: AUSTRIA, BELGIUM, FRANCE, GERMANY, LUXEMBOURG, THE NETHERLANDS, SPAIN, DENMARK, FINLAND, GREECE, IRELAND, PORTUGAL, UK, SWEDEN	Delivery time: 4-9 days. Shipping costs in EURO:
For 6 bottles	36.60
For 12 bottles	48.20
For 18 bottles	59.80
For 24 bottles	71.40
For 30 bottles	88.00
For 36 bottles	99.60
For 42 bottles	111.20
For 48 bottles	132.80

To: AUSTRALIA, HONG KONG, NORWAY, NEW ZEALAND, SINGAPORE, SOUTH-AFRICA (customs duties NOT INCLUDED: to be paid by the recipient)	Delivery time: 10-16 days. Shipping costs in EURO:
For 6 bottles	96.60
For 12 bottles	118.20
For 18 bottles	204.80
For 24 bottles	266.40
For 30 bottles	328.00

To: BULGARIA, CYPRUS, SLOVENIA, ESTONIA, LATVIA, LITHUANIA, MALTA, POLAND, CZECH REPUBLIC, SLOVAKIA, HUNGARY, ROMANIA	Delivery time: 6-12 days. Shipping costs in EURO:
For 6 bottles	56.60
For 12 bottles	68.20
For 18 bottles	74.80
For 24 bottles	81.40
For 30 bottles	98.00
For 36 bottles	119.60

To: JAPAN (customs duties NOT INCLUDED: to be paid by the recipient. ALSO: If you like to order more than 12 bottles, we have to make 2 shipments one week apart)	Delivery time: 10-16 days. Shipping costs in EURO:
For 6 bottles	96.60
For 12 bottles	118.20

To: CANADA (customs duties to be paid by the recipient)	Shipping costs in EURO:
For 6 bottles	76.60
For 12 bottles	98.20
For 18 bottles	149.80
For 24 bottles	196.40
For 30 bottles	243.00

USA, BUT ONLY THE FOLLOWING STATES: AZ, CA, CO, CT, DE, FL, GA, IA, ID, IL, IN, KS, LA, MA, MD, ME, MN, MO, MT, NC, NE, NH, NJ, NM, NV, NY, OH, OK, OR, PA, RI, SC, TN, TX, VA, VT, WA, WI, WV, WY	Delivery time: 10-16 days. Shipping costs in EURO:
For 6 bottles	60.00
For 12 bottles	90.00
For 18 bottles	135.00
For 24 bottles	180.00
For 30 bottles	230.00
For 36 bottles	270.00
For 42 bottles	320.00
For 48 bottles	370.00

USA, BUT ONLY HAWAII and ALASKA	Shipping costs in EURO:
For 6 bottles	155.00
For 12 bottles	183.00
For 18 bottles (maximum to be shipped)	230.00

To: SWITZERLAND (customs duties NOT INCLUDED: to be paid by the recipient. ALSO: If you like to order more than 12 bottles, we have to make 2 shipments one week apart)	Shipping costs in EURO:
For 6 bottles	51.60
For 12 bottles	68.20

SHIPPING COSTS' ESTIMATIONS FOR OLIVE-OILS IN BOTTLES OR CANS FROM 0.5 liter to 1 liter

(if your country is not listed here, please contact us directly for an estimation, thank you!)

Terre di Perseto – info@terrediperseto.com – Mob. +39 393 8647233

To: AUSTRIA, BELGIUM, FRANCE, GERMANY, LUXEMBOURG, THE NETHERLANDS, SPAIN, DENMARK, FINLAND, GREECE, IRELAND, PORTUGAL, UK, SWEDEN	Delivery time: 4-9 days. Shipping costs in EURO:
For 6 bottles	36.60
For 12 bottles	48.20
For 18 bottles	54.80
For 24 bottles	66.40
For 30 bottles	88.00
For 36 bottles	99.60
For 42 bottles	111.20
For 48 bottles	132.80

To: AUSTRALIA, HONG KONG, NEW ZEALAND, SINGAPORE, JAPAN, MEXICO (<u>customs duties NOT INCLUDED</u> : to be paid by the recipient)	Delivery time: 10-16 days. Shipping costs in EURO:
For 6 bottles	76.60
For 12 bottles	108.20
For 18 bottles	139.80
For 24 bottles	171.40
For 30 bottles	203.00

To: BULGARIA, CYPRUS, SLOVENIA, ESTONIA, LATVIA, LITHUANIA, MALTA, POLAND, CZECH REPUBLIC, ROMANIA	Delivery time: 6-12 days. Shipping costs in EURO:
For 6 bottles	56.60
For 12 bottles	68.20
For 18 bottles	74.80
For 24 bottles	81.40
For 30 bottles	98.00
For 36 bottles	119.60

To: CANADA (<u>customs duties to be paid by the recipient</u>)	Shipping costs in EURO:
For 6 bottles	54.60
For 12 bottles	83.20
For 18 bottles	104.80
For 24 bottles	136.40
For 30 bottles	158.00

USA, <u>ALL THE STATES</u>	Delivery time: 10-16 days. Shipping costs in EURO:
For 6 bottles	53.00
For 12 bottles	80.00
For 18 bottles	100.00
For 24 bottles	130.00
For 30 bottles	150.00
For 36 bottles	170.00
For 42 bottles	200.00
For 48 bottles	225.00

To: SWITZERLAND (<u>customs duties NOT INCLUDED</u> : to be paid by the recipient. ALSO : If you like to order more than 12 bottles, we have to make 2 shipments one week apart)	Shipping costs in EURO:
For 6 bottles	49.60
For 12 bottles	63.20

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SHIPPING COSTS' ESTIMATIONS FOR OLIVE-OILS CANS of 3 LITERS (if your country is not listed here, please contact us directly for an estimation, thank you!)

Terre di Perseto – info@terrediperseto.com – Mob. +39 393 8647233

To: AUSTRIA, BELGIUM, FRANCE, GERMANY, LUXEMBOURG, THE NETHERLANDS, SPAIN, DENMARK, FINLAND, GREECE, IRELAND, PORTUGAL, UK, SWEDEN	Delivery time: 4-9 days. Shipping costs in EURO:
For 1 can	36.60
For 2 cans	43.20
For 3 cans	49.80
For 4 cans	54.40
For 5 cans	64.00
For 6 cans	69.60
For 7 cans	86.20
For 8 cans	97.80

To: AUSTRALIA, HONG KONG, NEW ZEALAND, SINGAPORE, JAPAN, MEXICO (<u>customs duties NOT INCLUDED</u> : to be paid by the recipient)	Delivery time: 10-16 days. Shipping costs in EURO:
For 1 can	66.60
For 2 cans	83.20
For 3 cans	109.80
For 4 cans	136.40
For 5 cans	153.00

To: BULGARIA, CYPRUS, SLOVENIA, ESTONIA, LATVIA, LITHUANIA, MALTA, POLAND, CZECH REPUBLIC, ROMANIA	Delivery time: 6-12 days. Shipping costs in EURO:
For 1 can	50.60
For 2 cans	66.20
For 3 cans	69.80
For 4 cans	75.40
For 5 cans	80.00
For 6 cans	84.60

To: CANADA (<u>customs duties to be paid by the recipient</u>)	Shipping costs in EURO:
For 1 can	51.60
For 2 cans	72.20
For 3 cans	84.80
For 4 cans	101.40
For 5 cans	118.00

USA, <u>ALL THE STATES</u>	Delivery time: 10-16 days. Shipping costs in EURO:
For 1 can	50.00
For 2 cans	69.00
For 3 cans	80.00
For 4 cans	95.00
For 5 cans	110.00
For 6 cans	130.00
For 7 cans	145.00
For 8 cans	157.00

To: SWITZERLAND (<u>customs duties NOT INCLUDED</u> : to be paid by the recipient. ALSO: If you like to order more than 12 bottles, we have to make 2 shipments one week apart)	Shipping costs in EURO:
For 1 can	47.60
For 2 cans	57.20
For 3 cans	64.80

SHIPPING COSTS' ARE ESTIMATED – Costs may vary during the pandemics – However the range of cost changes will be around 5-10 Euro (less or more); but these estimations will help you to get a quite exact idea of the shipping costs

FORM FOR ORDERING THE PRODUCTS + EXPLANATION ON THE PURCHASING PROCESS

Terre di Perseto – info@terrediperseto.com – Mob. ++39 393 8647233 (on WhatsApp too!)

PRODUCT	QUANTITY
"ALBORE" Chianti Classico DOCG – Year 2016	
ALBORE RISERVA" Chianti Classico DOCG – Year 2013	
"ALBORE RISERVA" Chianti Classico DOCG – Year 2015	
"METELLO" – IGT Toscana Rosso (Red) – Year 2018	
"VERZIERE" – IGT Toscana Rosato (Rosé) – Year 2018	
"Vin Santo del Chianti Classico" DOC - Year 2011 (Dessert Wine typical of Tuscany)	
Blackberries Liqueur	
Grappa di Chianti Classico	
Tuscan Extra-Virgin Olive-Oil (0.5 liter)	
Tuscan Extra-Virgin Olive-Oil (0.75 liter)	
Tuscan Extra-Virgin Olive-Oil (1 liter)	
Tuscan Extra-Virgin Olive-Oil (3 liters)	
Chianti Classico DOP Extra-Virgin Olive-Oil (0.5 liter)	
Chianti Classico DOP Extra-Virgin Olive-Oil (1 liter)	
Chianti Classico DOP Extra-Virgin Olive-Oil (3 liters)	

PLEASE NOTE THAT OUR DISCOUNTED PACKAGES EVENTUALLY ADVERTISED AT: <https://www.terrediperseto.com/en/products.html> ARE ALSO AVAILABLE FOR YOU.
If interested in one of these packages, please email us with the Package Name at info@terrediperseto.com

- 1) FILL THIS PAGE WITH YOUR ORDER (see column on the left) AND YOUR ADDRESS & PERSONAL DATAS (see column on the right).
- 2) SEND THIS PAGE TO US BY EMAIL AT INFO@TERREDIPERSETO.COM (you may scan it or take a photo of it and email it to us). Alternatively you may just write us an email with your order & address.
- 3) We will answer you with a confirmation regarding the PRODUCTS' PRICES and the right SHIPPING COSTS according to the latest release about them.
- 4) If (and only if) you are okay with ALL these costs, then you should fill the SHIPPING FORM that you will find on the next page (in any case we will re-send you a copy of it by email together with the final costs). The filled SHIPPING FORM should be sent back to us by email.
- 5) Then, in order to pay THE ORDERED PRODUCTS, we will send you a link by Nexi Safe & Secure Payments so that you may pay online by credit card or by Paypal.
- 6) While, in order to pay the SHIPPING COSTS, they will be paid through the credit card written on the filled shipping form. These costs will be charged to you directly from our express courier and you will get the information that the amount for the shipping costs is charged by "Axerve PayBylink - B E T VINUM SRL".
- 7) Once everything is paid, your parcel will be shipped and we will send you a link to track it. **THANK YOU!!!!**

Full Name: _____

Full surname or Family name: _____

Full address where to SHIP the packages: _____

_____ ZIP code _____

Town/City _____

Country _____

Mob. Phone: _____

EMAIL: _____

Payments Methods:

FOR THE PRODUCTS' COSTS we will send you a link by Nexi Safe & Secure Payments so that you may pay online by credit card.

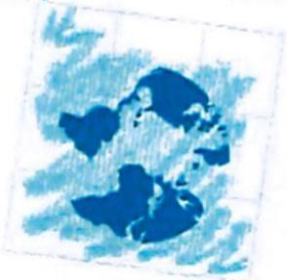
FOR THE SHIPMENTS' COSTS you must fill the shipping form at the following page.

Your credit card will be charged separately: 1 payment for the packages ordered and 1 payment for the shipping costs.

Your signature to accept the payment methods: _____

B&T

LOGISTIC TRANSPORT & SERVICE



©

B & T Service srl ©- 16121 - Genova - ITALY
Ph + 39 10 7450877
Fax + 39 010 7413630 info@betservice.net

Company Stamp
TERRE DI PEREIRO
SARCAUANO UP
FIRENZE
ITALY

PERMISSION FOR SHIPPING AND PAYMENT BY CREDIT CARD

Please print legibly, use capital letters, include apt. number, phone number and e-mail



Company Name _____ Receiver Name _____



Address _____ City _____



Country _____ Zip Code _____ (very important)



Passport n° _____ Expiring Date _____



Phone Number _____ E-Mail _____

Description of goods

**I HEREBY AUTHORIZE B & T Service srl IN GENOVA TO CHARGE THE SHIPPING COST
ON THE CREDIT CARD LISTED WITHIN THIS FORM**

Credit Card Owner _____ Billing Address _____

Credit Card Number _____ Expiring Date _____

CVC _____ Total Pcs _____ Shipping Cost _____

Date _____ Signature _____

Packaging containing alcohol are best shipped to business address I hereby certify and agreed to the following:

- B & T Service is not responsible to damages to goods caused by weather conditions and other act of god and to delays due to security clearances on U.S. customs procedures
- the purchaser and/or receiver of goods containing alcohol are at least 21 years old

Signature _____

B & T Service srl ©

Information on the legislation protection policy are indicated on the back of

FORM TO FILL FOR SHIPMENTS