



**Enomatic s.r.l.**  
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**CEO: Dr. Italo Baldini**

Attention: Dr. Italo Baldini,

Dear Sir:

The United States Sommelier Association, Inc. commissioned a panel of it's wine experts to conduct a series of wine quality assessments using the Enomatic® Wine Serving Systems over a thirty day (30) period in January 2010. The purpose of the evaluation was to verify the systems potential to preserve the wines organoleptic characteristics such as taste, aromatic persistence and acidity.

Wines of different quality, vintage and grapes varieties were poured from the dispensers and tested professionally with timed intervals. Enomatic® systems allow a user to connect a wine bottle directly to a system from which it is to be dispensed in different sized portions, ergo 1, 3, 5 ounce increments, by the glass through the inclusion in the system of food nitrogen (inert gas that prevents the normal deterioration of the wine due to oxygen). The wine then remains intact retaining its properties for more than three weeks after opening the bottle with the same freshness as if it had just opened.

Following these tests, the panel recognized the claims to be verified and certifies that the Enomatic® dispensers does allow wines to be preserved with their components and flavours remaining intact for up to 20 days after the opening of the bottle.

Yours truly,  
United States Sommelier Association, Inc.

Rick Garced  
President & CEO

RG/pf

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