



ORDERING

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Distributed by Presque Isle Wine Cellars

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Ordering Deadline: October 31st, 2014

SKU#	COLOR	VARIETY	QTY	PRICE	10+	Drum	TOTAL
IJAM	RED	Amarone		62.00	60.00	515.00	
IJBAR	RED	Barolo		62.00	60.00	515.00	
IJCS	RED	Cabernet Sauvignon		62.00	60.00	515.00	
IJCHI	RED	Chianti		62.00	60.00	515.00	
IJDOL	RED	Dolcetto		62.00	60.00	515.00	
IJLAM	RED	Lambrusco		62.00	60.00	515.00	
IJMON	RED	Montepulciano		62.00	60.00	515.00	
IJSAN	RED	Sangiovese		62.00	60.00	515.00	
IJVAL	RED	Valpolicella		62.00	60.00	515.00	
IJPG	WHITE	Pinot Grigio		62.00	60.00	505.00	
IJVERM	WHITE	Vermentino		62.00	60.00	505.00	
SPECIALTY YEAST FERMENTATION PACKETS							
BRL97-FP		Packet For Amarone & Barolo		5.95	----	----	
L2226-FP		Packet For Chianti & Sangiovese		5.95	----	----	
RC212-FP		Packet For Dolcetto, Lambrusco & Valpolicella		5.95	----	----	
D254-FP		Packet for Montepulciano		5.95	----	----	
EC118-FP		Packet for Pinot Grigio & Vermentino		5.95	----	----	
D80-FP		Packet for Cabernet Sauvignon		5.95	----	----	
SPECIALS							
CAR6		6 Gal Carboy Special		29.99	----	----	
DWK		6 Gal Deluxe Kit		109.00	----	----	
PAYMENT		Total # of Pails: _____	EXP.	SC#		TL Amt Due:	
Method of Payment:		CC#					

MUST BE PICKED UP AT WINERY on November 7th & 8th

9440 W. Main Rd. North East, PA 16428

ITALIAN VARIETY DESCRIPTIONS

RED

Amarone- This grape has been cultivated in the Veneto region for at least several hundred years. Light crimson in color, it is fairly tart, medium to full bodied with aromas of fruit, black cherries and almonds.

Barolo-A wine nicknamed centuries ago “The King of Wines” might seem intimidating. Indeed, Barolo is not for the faint of heart—or palate. The key qualities: famous 'tar and roses' aroma, a bright ruby color, firm tannins, elevated acidity, and relatively high alcohol.

Cabernet Sauvignon- This grape is very dark and intense in color. It is characterized by ripe cherry flavors that can give a perception of sweetness as well as strong notes of black currant. It produces a beautiful wine with significant tannic complexity and a rich and velvety finish.

Chianti- Very young tasting. It has the fruity fresh appeal of Beaujolais and is usually a Sangiovese grape blend.

Dolcetto- "Little Sweet One." Traditional styles are light purple in color with low tannins, cherry, raspberry, jammy flavors with hints of spice.

Lambrusco- An Italian wine known for its natural effervescence. A sweet medium bodied wine that has berry tasting notes and a high acidity.

Montepulciano- Globally appreciated for their soft flavors, strong color and gentle tannins, Montepulciano wines are typically best consumed in their youth and with food. The deep-purple juice of Montepulciano grapes is used in varying proportions to produce wines under roughly 50 of Italy's DOC and DOCG titles. Although sometimes used on its own, it also responds well to blending with other varieties, most successfully Sangiovese - its close relative and Italy's most widely planted grape variety.

Sangiovese- Sangiovese is one of the most popular and most planted grapes in Italy. The grapes make wines that offer fresh, cherry flavors and an earthy quality, often aromatic like cedar. As the many Sangiovese blends out there prove, the grape plays well with others.

Valpolicella- Made from three grape varieties: Corvina Veronese, Rondinella, and Molinara. This wine is a light, fragrant table wine known for its sour cherry flavor.

WHITE

Pinot Grigio-Currently the most popular white wine produced in Italy, Pinot Grigio is mostly grown in the northeastern regions of Italy. Most Pinot Grigios are dry with fruit flavors of pear and apple with hints of lemon and mineral.

Vermentino- Full bodied with scents of citrus, leaves, and nuts.

SPECIALTY YEAST FERMENTATION PACKAGES

Go-Ferm is a yeast hydration nutrient providing the nutrients the yeast needs to create healthy cells. Rehydrate the yeast and go-ferm together in 5 1/2 oz of warm water before adding to pail of juice.

FT Rouge (not included for whites) is a tannin formulated for its gentle impact. It reacts with natural grape proteins and helps promote color and color stability while enhancing structure. Mouth feel and roundness will be improved reducing the potential for bitter characteristics. FT Rouge also provides anti-oxidative protection. Sprinkle into the juice pail and mix well.

Super Ferment is a yeast nutrient and energizer. This is a blend of amino acids, vitamins, minerals and growth factors, all ingredients needed for optimal yeast reproduction and metabolism. It will help prevent sluggish or stuck fermentations. This nutrient should be added 1/3 to 1/2 way through the fermentation.

Zyme-O-Aroma (included for whites only) is an aromatic enzyme that contains a high amount of glycosidases and cellulase side activities resulting in a significant release of aromatic precursors. This means that applying Zyme-O-Aroma will enhance the extraction and stability of varietal aromatics in your juice.