



PRESQUE ISLE
WINE CELLARS

**ITALIAN JUICE
6 GAL PAILS AND
58 GAL DRUMS**

ORDERING

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Ordering Deadline: October 19TH, 2020

SKU#	COLOR	VARIETY	QTY	PRICE	10+	Drum	TOTAL
IJAM	RED	Amarone		66.50	65.00	537.00	
IJBAR	RED	Barolo		65.50	64.00	532.00	
IJBRUN	RED	Brunello		65.50	64.00	532.00	
IJCHI	RED	Chianti		65.50	64.00	532.00	
IJCS	RED	Cabernet Sauvignon		65.50	64.00	532.00	
IIDOL	RED	Dolcetto		65.50	64.00	532.00	
IJLAM	RED	Lambrusco		65.50	64.00	532.00	
IJMON	RED	Montepulciano		65.50	64.00	532.00	
IJSAN	RED	Sangiovese		65.50	64.00	532.00	
IJVAL	RED	Valpolicella		65.50	64.00	532.00	
IJBARDO	RED	Bardolino		65.50	64.00	532.00	
IJNEB	RED	Nebbiolo		65.50	64.00	532.00	
IJTR	RED	Toscana Rosso		67.50	66.00	542.00	
IJPG	WHITE	Pinot Grigio		65.50	64.00	532.00	
IJFRAS	WHITE	Frascati		65.50	64.00	532.00	
IJSO	WHITE	Soave Classico		65.50	64.00	532.00	
IJTREB	WHITE	Trebbiano		65.50	64.00	532.00	
SPECIALTY YEAST FERMENTATION PACKETS							
L2226-FP	Red	Chianti, Sangiovese, Brunello, and Bardolino		5.95	----	----	
RC212-FP	Red	Dolcetto, Lambrusco & Valpolicella		5.95	----	----	
D254-FP	Red	Montepulciano, Cabernet Sauvignon, Amarone, Barolo, Nebbiolo, and Toscana Rosso		5.95	----	----	
EC118-FP	White	For All Italian Whites		5.95	----	----	

MUST BE PICKED UP AT WINERY on October 23-24TH.

9440 W. Main Rd. North East, PA 16428

Italian Variety Descriptions

REDS

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 - Nicknamed "The King of Wines", Barolo is not for the faint of heart—or palate. Its key qualities: famous 'tar and roses' aroma, a bright ruby color, firm tannins, elevated acidity, and relatively high alcohol.

Bardolino – red, sometimes almost cherry blend of Corvina, Rondinella, and Molinara varieties from vineyards on the east shore of Lake Garda in the Veneto. Fruity with notes of cherry, strawberry and raspberry, with spicy notes of black pepper and cinnamon. The palate is dry, soft, fresh and pleasantly salty.

Brunello – from the vineyards around Montalcino in south Tuscany. One of Italy's best known & most expensive wines made from unique, locally adapted Sangiovese. Traditionally aged 3 or more years and gets better with age. Fleshy texture, good body and smooth tannins with blackberry, black cherry, black raspberry, chocolate & leather flavors.

Cabernet Sauvignon - A classic varietal that in Italy initially earned notoriety and controversy as a component in the well-known Super Tuscan Blends. Cab Sauv can be fermented alone or blended with Sangiovese and other varietals to produce Super Tuscan blends with significant power, depth and complexity.

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 - 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. Used in varying proportions to produce wines under roughly 50 of Italy's DOC and DOCG titles. Although sometimes used on its own, it is principally blended with other varieties, most successfully with Sangiovese.

Sangiovese - Sangiovese is one of the most widely planted grapes in Italy. Has fresh, cherry flavors and an earthy quality, often aromatic like cedar. An exceptional blending wine, Sangiovese plays well with others.

Nebbiolo – Famous late ripening grape from the Piemonte region in northwest Italy that produces a light ruby colored wine with flavor characteristics of violets, roses, tar, wild herbs, cherries, raspberries, truffles, tobacco, and prunes. This great blending variety is a key component of Barolos, Barbarescos, Roeros, and Gattinaras.

Toscana Rosso – Make your own Super Tuscan red with stalwart Tuscan Sangiovese blended with non-traditional Cabernet Sauvignon and Merlot to produce a bold, smooth, well-balanced wine with great tannin structure.

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.

WHITES

Pinot Grigio - Currently the most popular white wine produced in Italy, 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.

Frascati – Produced from antiquity, Frascati was one of the preferred wines of Ancient Rome, Renaissance Popes, and the Dolce Vita generation in the 1960s. Produced in the Lazio region southeast of Rome. Made principally from Malvasia, Trebbiano, and Grechetto grapes.

Soave Classico - From the hillside vineyards near Verona in the Veneto region; limestone rich soil promotes fuller, fruit-forward white wines from the Garganega and Trebbiano di Soave (Verdicchio) varieties.

Trebbiano – One of the most widely grown grapes in the world, Trebbiano produces typically fresh and fruity wines that are best drunk young. Known as Ugni Blanc in France where its high acidity makes it a perfect choice for Cognacs and Armagnacs; about a third of all white wine in Italy is made with Trebbiano.

Specialty Yeast Fermentation Packages Include:

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.