



**ORDERING**

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**Ordering Deadline: October 12<sup>TH</sup>, 2018**

SKU#	COLOR	VARIETY	QTY	PRICE	10+	Drum	TOTAL
IJAM	RED	Amarone		64.00	62.00	522.00	
IJBAR	RED	Barolo		64.00	62.00	522.00	
IJCHI	RED	Chianti		64.00	62.00	522.00	
IJCS	RED	Cabernet Sauvignon		64.00	62.00	522.00	
IJDOL	RED	Dolcetto		64.00	62.00	522.00	
IJLAM	RED	Lambrusco		64.00	62.00	522.00	
IJMON	RED	Montepulciano		64.00	62.00	522.00	
IJSAN	RED	Sangiovese		64.00	62.00	522.00	
IJVAL	RED	Valpolicella		64.00	62.00	522.00	
<b>IJBARDO</b>	RED	<b>BARDOLINO *NEW*</b>		64.00	62.00	522.00	
IJPG	WHITE	Pinot Grigio		64.00	62.00	522.00	
IJVERM	WHITE	Vermentino		64.00	62.00	522.00	
<b>SPECIALTY YEAST FERMENTATION PACKETS</b>							
L2226-FP	Red	Chianti, Sangiovese & Bardolino		5.95	----	----	
RC212-FP	Red	Dolcetto, Lambrusco & Valpolicella		5.95	----	----	
D254-FP	Red	Montepulciano and Cabernet Sauvignon, Amarone, Barolo		5.95	----	----	
EC118-FP	White	Pinot Grigio & Vermentino		5.95	----	----	

**MUST BE PICKED UP AT WINERY on October 19-21<sup>ST</sup>**

**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.

**Bardolino**- The **Bardolino wine** is ruby red sometimes almost cherry. 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. Verona. Grape varieties. Corvina, Rondinella ...

**Cabernet Sauvignon** - A black varietal that initially earned notoriety and controversy as a component in the well-known Super Tuscan Blends. This varietal 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**- 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 CONTAIN:**

**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.