



# ITALIAN JUICE '22

6 GAL PAILS & 55 GAL DRUMS

## ORDERING

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**Ordering Deadline is October X<sup>th</sup>**

**Distributed by Presque Isle Wine Cellars**

[www.piwine.com](http://www.piwine.com)

SKU#	VARIETY	QTY	PRICE	10+	Drum	TOTAL
IJAM	Amarone		69.50	67.50	585.00	
IJBRUN	Brunello		69.50	67.50	585.00	
IJBAR	Barolo		69.50	67.50	585.00	
IJCHI	Chianti		69.50	67.50	585.00	
IJCS	Cabernet Sauvignon		69.50	67.50	585.00	
IJMON	Montepulciano		69.50	67.50	585.00	
IJSAN	Sangiovese		69.50	67.50	585.00	
IJNEB	Nebbiolo		69.50	67.50	585.00	
IJTR	Tuscan Rosso *LIMITED*		73.50	71.50	600.00	
IJVAL	Valpolicella		69.50	67.50	580.00	
IJBARB	Barbara		69.50	67.50	580.00	
IJPG	Pinot Grigio		69.50	67.50	580.00	
IJFRAS	Frascati		69.50	67.50	580.00	
IJTREB	Trebbiano		69.50	67.50	580.00	
<b>SPECIALTY YEAST FERMENTATION PACKETS</b>						
(include yeast, Goferm, Superferment, FT Rouge Tannin for reds or Aromatic enzyme for whites)						
K1V-FP	Chianti, Sangiovese, Tuscan Rosso, Nebbiolo, Cabernet, Amarone				6.00	
RC212-FP	Montepulciano, Brunello, Barolo, Barbara, Valpolicella				6.00	
QA23-FP	All white varieties				6.00	

265 GALLON TOTES ARE AVAILABLE: \$2400 FOR REDS AND \$2350 FOR WHITES

**MUST BE PICKED UP starting October XXth**

**Presque Isle Wine Cellars**

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.

**Brunello**-Grows in Montalcino, Siena, It. 'Brown'=Bruno. 100% Sangiovese clone. One of Italy's best known & most expensive wines. Traditionally aged 3+ years. Fleshy texture, good body, tannins, w/ characters commonly blackberry, black cherry, black raspberry, chocolate & leather. (Wikipedia)

**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** -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.

**Nebbiolo**- 'neb = fog; derived from 'nobile'; Produces light colored red wines high in tannin & aromas of tar & roses; brick-orange hue on the rim upon maturity; other characters include herbs, cherries, truffles, tobacco & prunes. Can require years of aging to balance the tannins w/ the other characters. (Wikipedia)

**Valpolicella**- Viticulture region in Verona, Italy that grows **Corvina**, Veronese, Rondinella & Moninara; produce light, fragrant table wines in the '*novello*' style usually released only a few weeks after harvest-like Beaujolais nouveau; typically oaked for 1 year & noted mostly for 'sour cherry' notes. (Wikipedia)

**Barbara**- A wine of Piedmont; juicy straightforwardly delicious; magenta in color; best drunk young; may yield supple, feltlike textures & chocolaty, licoricey, cherry figgy fruit, good to pair with meals. (The Wine Bible by Karen MacNeil, 2nd ed)

### **WHITES**

**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.

**Frascati**-city near Rome; made from Malvasia, Grechetto Bombino & Trebbiano. Standard dry, although can be fizzy or botritized.

**Trebbiano**- Most widely grape grown in world; tends to be neutral but can be fresh & fruity; meant to be consumed young; aka many other names including Ugni blanc; 1/3 of all white wine in Italy. (Wikipedia)