



PRESQUE ISLE
WINE CELLARS

ITALIAN JUICE '24
6 GAL PAILS AND
55 GAL DRUMS



ORDERING

Online: www.piwine.com

Phone: 1-814-725-1314

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Distributed by Presque Isle Wine Cellars

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Ordering Deadline: October 4th, 2024

SKU#	COLOR	VARIETY	QTY	PRICE	10+	QTY	Drum	TOTAL
IJAM	RED	Amarone		71.00	69.00		625.00	
IJBAB	RED	Barbera		71.00	69.00		625.00	
IJBAR	RED	Barolo		71.00	69.00		625.00	
IJBUN	RED	Brunello		71.00	69.00		625.00	
IICHI	RED	Chianti		71.00	69.00		625.00	
IICS	RED	Cabernet Sauvignon		71.00	69.00		625.00	
IIDOL	RED	Dolcetto		71.00	69.00		625.00	
IILAM	RED	Lambrusco		71.00	69.00		625.00	
IIMON	RED	Montepulciano		71.00	69.00		625.00	
IISAN	RED	Sangiovese		71.00	69.00		625.00	
IIVAL	RED	Valpolicella		71.00	69.00		625.00	
IINEB	RED	Nebbiolo		71.00	69.00		625.00	
IITR	RED	Toscana Rosso PRIMO!		74.00	72.00		645.00	
IIPG	WHITE	Pinot Grigio		71.00	69.00		625.00	
IIFRAS	WHITE	Frascati		71.00	69.00		625.00	
IITREB	WHITE	Trebbiano		71.00	69.00		625.00	
IIVERM	WHITE	Vermentino		71.00	69.00		625.00	
SPECIALTY YEAST FERMENTATION PACKETS								
EC8-FP	Chianti, Sangiovese, Barbera, Bardolino, Tuscan Rosso, Nebbiolo, Cabernet Sauvignon, Amarone			7.50	----		----	
RC212-FP	Dolcetto, Lambrusco, Montepulciano, Brunello, Barolo, Valpolicella			7.50	----		----	
QA23-FP	For All Italian Whites			7.50	----		----	
TOTALS:								

265-GALLON TOTES ARE ALSO AVAILABLE: \$2800 FOR REDS AND \$2760 FOR WHITES. CALL! CONTACT MARYA JOHNSON WITH QUESTIONS 814-725-1314 x.211

MUST PICK UP AT WINERY Pick up Available October 11th – 12th.

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.

Barbera - A signature wine of the Piemonte; juicy straightforwardly delicious; magenta in color; best drunk young; may yield supple, feltlike textures & chocolaty, licoricey, cherry figgy fruit, good to pair with meals.

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.

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.

Vermentino – A lovely, full-bodied white wine with notes of citrus, tree fruits, and nuts. A late ripening grape typically un-oaked to highlight its delightful mineral notes in addition to and abundance of other flavors.

Specialty Yeast Fermentation Package Components

Specialty Yeast a custom yeast specially selected by our winemaker for the wine style and character for each variety.

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 (included for reds only) 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.

Aromatic Enzyme (included for whites only) is an enzyme powder that contains a high amount of glycosidases and cellulase side activities resulting in a significant release of aromatic precursors. This means that applying Aromatic Enzyme will enhance the extraction and stability of varietal aromatics in your juice. Mix powder in 1/4 cup cool water then mix into your wine after fermentation has just ended.