



INSTRUCTIONS BEFORE YOU BEGIN

ITALIAN AMARONE

- Please read all instructions before starting.
- Clean all equipment with an unscented winemaking detergent (recommended by your retailer) and rinse thoroughly with hot water to remove all residues.
- Sanitise your equipment by rinsing it with a metabisulphite solution. To make this solution, dissolve 50 grams (3 tablespoons) of metabisulphite powder in 4 litres (approximately one gallon) of cool water. You must dip or spray every piece of equipment with this sulphite solution. Drip dry or rinse with cool water. Leftover solution can be stored in a tightly sealed container for two months.
- Use good quality drinking water with this kit. If you're not sure of your water quality, consider using bottled water.
- This kit may contain multiple packages of each ingredient. Please add all packages when directed.
- The starting temperature of the wine is critical. If yeast is added to a kit that is too cold, it will not ferment or clear properly. Double check that the juice temperature is between 22°-24°C (72°-75°F) **before** adding the yeast.
- This kit contains a bag of dextrose, the Chaptalisation pack. Chaptalisation is the addition of sugar to increase alcohol content. Store the Chaptalisation pack in a cool, dry place until it is needed on day 5-7.

SPECIFIC GRAVITY (S.G.) AT EACH STAGE

1: PRIMARY FERMENTATION	1.095 - 1.105
2: CHAPTALISATION	1.015 OR LESS
3: SECONDARY FERMENTATION	1.010 OR LESS
4: STABILISING AND CLEARING	1.002 OR LESS

Gravity will not change after Stabilising and Clearing

- Please remove the code number sticker from the box top and attach it to these instructions, or to your winemaking record book. Your retailer will require the information from this sticker should you have any questions or comments. Write down the date started as well.

Type of Wine: _____
Date Started: _____



supply list

Your Selection Amarone Kit includes

- Large juice bag
 - Yeast (2 packages)
 - Package #2 (Bentonite)
 - Package #3 (Metabisulphite)
 - Package #4 (Sorbate)
 - Package #5 (Fining agent)
 - Chaptalisation Pack
 - Package(s) of oak powder or chips
- If you have more than one of any packet, please add all of them when directed.



Equipment required:

- Primary fermenter (minimum 30 litres/7.9 US gallons) capacity, with lid
- Long stirring spoon (plastic or stainless steel)
- Measuring cup
- Hydrometer and test jar
- Thermometer
- Wine thief
- Siphon rod and hose
- Carboy (glass or plastic) 23 litre (6 US gallon) capacity
- Bung and airlock
- Unscented winemaking detergent for cleaning
- Metabisulphite powder for sanitising
- Thirty wine bottles, thirty corks and a corking machine

Your kit will take between 6 and 8 weeks to produce.
October 2011

1 primary fermentation

Ensure that your primary fermenter is capable of holding at least 30 litres (7.9 US gallons) of volume. Pre-mark the primary fermenter at 23 litres (6 US gallons) by filling your 23 litre (6 US gallons) carboy with cool water, then pouring or racking the water into the primary. Draw a line in permanent marker on the fermenter at the water level. This will be your fill level (below). Discard water and begin.



Clean and sanitise primary fermenter and lid, spoon, thermometer, hydrometer and test jar, and wine thief. Rinse thoroughly.

1. Add 2 litres (½ gallon) of hot water to the bottom of your sanitised primary fermenter. Stir the water vigorously and slowly sprinkle the contents of package(s) #2 (bentonite) onto the surface. Stir for 30 seconds to ensure even dispersal, and to break up any clumps.
2. Secure the neck of the bag into the collar on the top of the box, carefully remove the cap, and pour the contents into the primary fermenter with the bentonite solution. Add 4 litres (one gallon) of warm water to the bag to rinse out any remaining juice, and add it to the fermenter.
3. Top up fermenter to the 23-litre (6 US-gallon) mark with lukewarm water. Stir vigorously for 30 seconds.

NOTE:

Making the kit to a full 23 litres (6 US gallons) is crucial to the functioning of the fining agents and stability of the finished wine. If you make it to any other volume, it will not turn out correctly, and any problems you may experience may not be solvable.

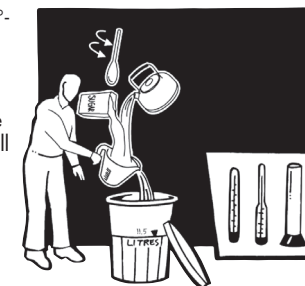
4. Draw a sample of the juice and use your hydrometer and test jar to check the specific gravity. It should read between 1.095-1.105.
5. If your wine kit contains oak, tear open the package(s) and sprinkle them into the primary fermenter now. If your kit has more than one package of oak, add them all. Stir them under the surface of the liquid.

6. Ensure that the temperature of the juice is between 22°-24°C (72°-75°F). Do not proceed unless the juice is in this range.

7. **ADD YOUR YEAST NOW.** Open both yeast packages and sprinkle contents onto the surface of the juice. Do not rehydrate the yeast. Do not stir it in. It will activate on its own.

8. Cover the primary fermenter and place in a location with a temperature of 22°-24°C (72°-75°F). If your primary fermenter uses an airlock, insert it now. Remember to fill airlock halfway with water.

Fermentation should start within 24-48 hours. In 5-7 days you will proceed to Chaptalisation.



SUGAR ADDITION FOR AMARONE (CHAPTALISATION):

After 5-7 days use the following procedure to add the Chaptalisation pack to your kit. The yeast will ferment the sugar in the pack, providing extra alcohol content needed to achieve a balanced wine for Amarone. Clean and sanitise hydrometer, test jar, wine thief, heat-proof measuring cup and spoon. Rinse well.

1. Take a sample of the wine and use your hydrometer and test jar and check the specific gravity. If it is below 1.015, make your Chaptalising addition. If it has not reached this reading, leave the wine, checking the gravity each day until it reaches this level, before proceeding.
2. Carefully cut open the Chaptalising pack, pour the contents into a heat resistant container and dissolve in 350 ml (1½ cups) of hot water. Stir gently until sugar is completely dissolved.
3. Add the solution to the primary fermenter and stir very vigorously for a full 60 seconds. Make sure to stir up the yeast from the bottom of the fermenter. Take another S.G. reading. It should read between 0.010 and 0.015 points higher than the previous reading (see SPECIFIC GRAVITY BY STAGE, above).
4. Cover the primary fermenter and allow approximately 5-7 more days for the wine to reach the S.G. (see SPECIFIC GRAVITY BY STAGE) required to proceed to Secondary Fermentation (Step 2).
In 5-7 days proceed to Secondary Fermentation.

3 stabilising and clearing

Before proceeding, clean and sanitise hydrometer, test jar, wine thief and spoon. Rinse well.

After 10 days, check your specific gravity. It should be 1.002 or less. If it is higher than 1.002 wait 2 days and measure again—remember, temperatures below 22°-24°C (72°-75°F) will extend fermentation time.

If you do not verify the gravity reading, your wine may not clear properly!

NOTE: Do NOT rack the wine before stabilising and fining. Winexpert kits require that you stir the sediment back into suspension. Racking the wine off the sediment prior to fining may permanently prevent clearing. Please be sure to stir all of the sediment up from the bottom.

The wine needs extremely vigorous stirring during this stage. Without hard stirring, trapped gas in the wine will prevent clearing. At each stirring, whip the wine hard. Drill-mounted stirring devices (see your retailer) can ensure efficient degassing.

1. Dissolve contents of package(s) #3 (metabisulphite) and package(s) #4 (sorbate) in 125 ml (½ cup) of cool water. Add to carboy and stir vigorously for 2 minutes to disperse the stabilisers and drive off CO₂. Be sure to stir up yeast sediment from the bottom, and stir hard enough to agitate gas out of the wine.
 2. Shake contents of package(s) #5 (Chitosan or isinglass clarifier). Carefully cut open the corner of the pouch(es) and pour contents into carboy. Stir vigorously for another 2 minutes to degas the wine. If you do not degas the wine completely, it will not clear.
- To determine if your wine is fully degassed, fill your hydrometer test jar halfway with wine and seal it with a bung or the palm of your (clean)



hand. Shake the test jar vigorously while maintaining a tight seal. Stop and release the seal. If the jar releases pressure, or a 'puff' of gas, you must continue to stir—double-check to make sure your wine is at 22°-24°C (72°-75°F) or it will require much longer stirring. If the wine foams in the test jar, but does not release pressure, your degassing has succeeded. Discard wine sample and proceed to the next step.

3. Top up carboy to within 2 inches of the bottom of the bung, using cool water. Topping up helps prevent spoilage.
4. Fill airlock halfway with water and reattach bung and airlock to carboy.
5. Leave carboy in your fermentation area at the temperature of 22°-24°C (72°-75°F) for 8 days to clear.

After 8 days your wine will be quite clear. This next racking will help to brilliantly polish it. Clean and sanitise carboy, siphon rod and hose.

1. Rack the wine into a clean, sanitised carboy. Take all of the clear wine, and leave the sediment behind.

NOTE: Winexpert kits contain very low levels of sulphite compared to commercial wine. If you want to age your wine more than 6 months, you must add extra metabisulphite powder to prevent oxidation. To do this, dissolve 1.5 grams (¼ teaspoon) of metabisulphite powder in 125 ml (½ cup) cool water and gently stir into wine in the clean carboy. This extra sulphite will not affect flavour or early drinkability.

2. Top up carboy to within 2 inches of the bottom of the bung. Use cool water or, preferably, a similar wine. Ensure airlock is filled halfway with water and reattach bung and airlock. Leave the wine 14 days to finish clarifying.
3. After 14 days, check your wine for clarity by drawing a small sample into a wineglass and examining it in good light. If it is not completely clear, leave for another 7 days. Do not bottle cloudy wine: it will not clear in the bottle.

If your wine is clear after 14 days, you are ready to proceed to Stage 4.

2 secondary fermentation

Clean and sanitise siphon rod and hose, hydrometer and test jar, wine thief, 23-litre (6 US-gallon) carboy, bung and airlock. Rinse well.

After 5-7 days draw a sample of the juice and use your hydrometer and test jar to check the specific gravity. It should be 1.010 or less. You must rack (transfer) the wine into a 23-litre (6 US-gallon) carboy at this time.



NOTE:

The lower the fermenting temperature, the longer it will take to reach this stage. If your gravity is not at or below this level, wait, testing the gravity each day, until it is.

1. Place the primary fermenter up at least 1 metre (3 feet) onto a sturdy table.
 2. Carefully siphon wine into a clean, sanitised 23-litre (6 US-gallon) carboy. Leave the thickest sediment behind, but make sure you transfer most of the liquid. This will leave a space at the top of the carboy of approximately one litre (one US quart) in volume.
- Do not top up at this stage. This space is required for stirring and additions during stabilising (Step 3).**
3. Attach airlock and bung to carboy. Remember to fill airlock halfway with water.
 4. Leave carboy in your fermentation area at the temperature of 22°-24°C (72°-75°F) for 10 days.

You may not see further fermentation activity in the carboy. This is not a cause for worry. In 10 days you can proceed to the next step.

4 bottling

Clean and sanitise thirty 750 ml (25.4 fl. oz) wine bottles, siphon rod and hose, and siphon filler. Rinse well.

NOTE:

If you wish to filter your wine, you should do it now, immediately prior to bottling.

If you are concerned about disturbing any sediment on the bottom of the carboy when bottling, clean and sanitise a primary fermenter or carboy, rack or filter the wine into it, and bottle from there.

1. Siphon your wine into clean, sanitised bottles and seal with a good quality cork. Be sure to leave two finger-widths of space between the bottom of the cork and the level of the wine in each bottle.
 2. Leave bottles upright for 3 days before laying them on their sides, to allow corks to seal. Store bottles in a dark, cool, temperature-stable place.
- Try to wait at least one month before you taste your wine but it will improve even more after three to six months.



Questions? Comments? Contact us at info@winexpert.com www.winexpert.com

