Selection International Amarone with Grapeskins

INSTRUCTIONS
BEFORE YOU BEGIN

- 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.
- This kit contains a mesh bag designed to hold the grapeskins during primary fermentation. Do not lose or discard this bag.
- This kit requires Chaptalisation, the addition of dextrose (sugar) to the primary fermenter to increase alcohol content, after 5-7 days. The Chaptalisation package is a large bag of dextrose (powdery sugar), included in the kit. Please read the section carefully and follow the steps. Do not add the Chaptalisation pack on day one!

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- 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.
- 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.

Date started:

supply list
Your Selection International Grapeskins Amarone Kit includes:

Large bag of juice
Grape skin pack
Yeast
Chaptalisation Pack (bag of sugar)
Package #2 (Bentonite)
Package #3 (Metabisulphite)
Package #4 (Sorbate)
Package #5 (Fining agent)
Mesh straining bag
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 gallon) 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 gallons) 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 approximately 8 weeks to produce.

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 pour 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 (one-half 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) before adding the grapeskin pack 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. Tear open the package(s) of oak powder and sprinkle them into the primary fermenter now. If your kit has more than one package of oak powder, add them all. Stir them under the surface of the liquid.
5. Sanitise the straining bag by dipping it into your sulphite sanitising solution. Rinse thoroughly with water.
6. Insert mesh bag into medium-sized sanitised bowl or measuring cup. Stretch the open end all around the rim of the bowl/cup.
7. Holding the grape pack upright, use a pair of scissors to carefully cut open one corner and pour the contents into the mesh bag. Carefully pull the top of the mesh bag closed and tie it shut. Be sure to leave space in the bag for the grapeskins to circulate.
8. Add the mesh bag of skins to the primary fermenter now. Stir the bag around the must gently but thoroughly.
9. Draw a sample of the juice and use your hydrometer and test jar to check the specific gravity. It should read between 1.090–1.100.
10. Ensure that the temperature of the juice is between 22–24°C (72–75°F). Do not proceed to the next step (adding yeast) unless the juice is in this range.
11. ADD YOUR YEAST NOW. Open the yeast package 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.
12. 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.
13. Using a sterilised spoon, push the grapes under the surface of the liquid once every day for the next 5–7 days, stirring gently.

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

2 Chaptalisation

After 5–7 days follow these steps to add sugar to your Amarone. The yeast will ferment this sugar, providing extra alcohol. 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 sugar addition. If it has not reached this reading, leave the wine, checking the gravity each day until it reaches this level, before proceeding.
2. In a heat resistant container dissolve the contents of the Chaptalisation pack in 350 ml (1¼ 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.
4. Cover the primary fermenter and allow approximately 5-7 more days for the wine to reach secondary S.G. (see SPECIFIC GRAVITY BY STAGE) before proceeding to Secondary Fermentation (Step 3).
5. If your bag of skins is still floating, use a sterilised spoon to push the grapes under the surface of the liquid once every day for the next 5-7 days, stirring gently.

In 5-7 days proceed to secondary fermentation
3 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. To remove the skins and prepare for racking, simply remove the bag, gently squeezing as you pull it up and out of the primary fermenter. Discard or compost skins.
3. Wait 10 minutes prior to racking in order to allow any particles to settle.
4. Carefully siphon wine into a clean, sanitised 23 litre (6 US gallons) carboy. Leave the thickest sediment behind, but make sure you transfer most of the liquid. This will leave almost no space in the top of the carboy.
5. Attach airlock and bung to carboy. Remember to fill airlock halfway with water.
6. 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 stabilising and clearing

After 10 days, check your specific gravity. It should be 0.998 or less. If it is higher than 0.998 wait 2 days and measure again—remember, temperatures below 22–24°C (72–75°F) will extend fermentation time. **If you do not verify this gravity reading, your wine may not clear properly!**

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

NOTE:

• 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. Place the carboy up at least 1 meter (3 ft.) on a sturdy table.
2. Rack the wine into a sanitised, rinsed carboy. If you do not have a second carboy, you may rack the wine into your primary fermenter, clean and rinse the carboy and rack the wine back into it. Leave the sediment behind but make sure to transfer over all of the available liquid.
3. 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 hard enough to agitate gas out of the wine.
4. Shake contents of package(s) #5 (Chitosan 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.
5. Top up carboy to within 2 inches of the bottom of the bung. Use cool water. Topping up helps prevent spoilage.
6. Fill airlock halfway with water and reattach bung and airlock to carboy.
7. Leave carboy in your fermentation area at the temperature of 22–24°C (72–75°F) for 8 days to clear. After 8 days, you are ready to proceed to Racking and Clarification.

4 racking and clarification

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 250 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.

5 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 your bottles in a dark, cool, temperature-stable place.

Try to wait one month before you taste your wine—it will improve even more after three months in the bottle.

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

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