



VINIFICATION METHOD FOR THE

Meglioli Limited Edition



IMPORTANT: READ CAREFULLY BEFORE STARTING

Do not hesitate to call upon your Mosti Mondiale home wine specialist for any additional information

<p>Step #1</p>	<p>Carefully record and keep the Lot Number inscribed on top of the bag s cap (important for your assurance). Empty contents of the bag in at least a 25 litre (6.6 U.S. gallon), open fermentor; make sure the fermentor is perfectly clean (see Note 1). If your kit contains a package marked "<i>Bentonite</i>", pour contents of bag in 300ml (1¼ cup) of cold water (see Note 2). Add to must in primary and mix thoroughly. <u>Test</u> the specific gravity and <u>note</u> the reading. <u>Make sure</u> the temperature of the must is adequate (21°-24°C / 70°-76°F; heat if necessary). Prepare and add yeast according to the instructions on the packet. Cover fermentor with its cover or a clean plastic sheet. Fasten lightly to allow carbonic gas (CO₂) to escape. The first signs of fermentation should appear in 24 to 48 hours (if not, contact your home wine Specialist).</p> <p>N.B. In order to properly follow the fermentation's progress, it is highly recommended to rely on the hydrometer readings. Also, during the first days of active fermentation, thoroughly mix the must. This will provide the oxygen that the yeast needs to multiply properly and resuspend it for a stronger and more complete fermentation.</p>
<p>Step #2</p>	<p>When the gravity is 1,020 or less, complete a first racking by siphoning the wine with the <u>sediments</u> into a clean, sterile carboy. Make sure to siphon the <u>entire product</u>, including sediment. (If you have a red varietal kit, see Note 3-use of oak). <u>If gravity is still high</u>, allow a few extra days to complete the primary fermentation. Check that the temperature is in the 21°-24°C / 70°-76°F range.</p> <p>Make sure the carboy is full to within 5 cm (2 inches) from the top. If you need to top-up, it is preferable to add a bit of finished wine (do <u>not</u> dilute with water). Install an airlock; use your standard solution of potassium metabisulfite to fill the airlock.</p>
<p>Step #3</p>	<p>Take an additional specific gravity reading to make sure your secondary fermentation is progressing well. When the fermentation is <u>complete</u> (see Note 4). Complete a second racking by again siphoning to a clean, sterile carboy. <u>Avoid siphoning the deposit</u>.</p> <p>As your Meglioli Edition wine is still very young at this stage, we strongly recommend a carboy resting time of at least 8-12 weeks prior to bottling. This will allow the finished wine to establish itself and achieve far greater complexity.</p>
<p>Step #4</p>	<p>After the 8-12 week's period, rack again to a clean and sterile carboy (to remove from the lees). In approximately 60 ml (¼ cup) of water, stir in contents of the small pouch marked "<i>Metabisulfite</i>", until fully dissolved. Add to the wine and stir. In approximately 60 ml (¼ cup) of water, stir in contents of the small pouch marked "<i>Potassium Sorbate</i>", until fully dissolved. Add to the wine and stir. After 24 hours, draw 250ml (1 cup) of wine and mix-in the contents of the small bottle labelled "<i>Isinglass</i>" (clarifier). Add to the wine and stir. Make sure carboy is sufficiently topped-up. If needed, top-up again with finished wine. After 2 weeks, <u>filter</u> in order to obtain a bright finish and fully degas the wine. Bottle (see Note 5).</p>
<p>Note 1) Clean your fermentor and all equipment with a chlorine detergent available from your home-wine store. Rinse thoroughly. Sterilize fermentor and all equipment with a standard "<i>Potassium metabisulfite</i>" solution (3 tablespoons in 4 litres of water). Let drain properly.</p> <p>Note 2) Pour contents into the water <u>do not mix</u>. Let stand for 30 minutes then mix thoroughly and add to the must in primary. Stir primary contents thoroughly to ensure a homogenous mix.</p> <p>Note 3) Add the oak to the carboy first, <u>before</u> racking over the wine. Make sure to stir daily with your spoon s handle to re-suspend the oak.</p> <p>Note 4) The fermentation is complete when the hydrometer reads 0,995 or less, and when no more gas bubbles go through the air lock.</p> <p>Note 5) Make sure your bottles are clean and sterilized. Use new, high-quality corks only.</p>	
<p>A final important comment: Your Meglioli Edition wine will reward you for your patience if allowed to gracefully mature and age. Although your white wines are preferably consumed younger to fully enjoy their freshness and liveliness, we recommended extending the apogee of the reds over a longer period to benefit from the enhanced complexity and mellowness that slow cellaring would bring.</p>	



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