



Novello Reds

Novello in Italian means young fresh wine. Your Novello Series Wine Kits are adaptations of Italian Novello wine made with California varietal concentrates. Novello wines are lower in alcohol and tannins, lighter bodied and have minimal additives. Your wine will be bursting with fruit flavor, floral aromas, and a crisp freshness that you can savor without the wait.

The Novello Series is Finer Wine Kits' solution to wine kits with lower price points that are ready to drink when you bottle. With their signature non-ultra-pasteurized concentrates, you will enjoy special wines that taste better and are easy to make. Available in Cabernet Sauvignon, Merlot, Syrah, Pinot Noir, Zinfandel and Petite Sirah.

When it comes to enjoying your Novello wine, the key is to embrace its vivacious nature. This is not a wine to be sipped, cellared, and contemplated; it meant to be consumed, shared, and enjoyed. The lower ABV and gentler fermentation are the secret weapons of this wine. They limit the tannins and preserve more of the fruitiness, floral aromas and fresh flavors of the varietal grapes.

Serve your Novello wine slightly chilled, around 55°F (13°C), to accentuate its refreshing qualities. Many Italians will even drink Novello reds cold though they are also delicious at ambient temperatures. How you drink it will be a matter of taste but drink it, you will nonetheless! The wine's fruity and light-bodied profile makes it a versatile companion to a wide range of dishes, from antipasti and charcuterie to pasta and pizza. Novello reds are also great summer wines to be enjoyed by the pool or on your deck.

Instructions

Finer Wine Kits delivers a more authentic agricultural product for a better home winemaking experience. We have pioneered the use of refrigeration and cold shipping to retain more of the grape's integrity bringing you, the winemaker, closer to the vineyard.

Advisory 1: This juice must be fermented or cooked before consumption! It can pose a health risk like all unprocessed raw agricultural products.

Advisory 2: Finer Wine Kits come with all the ingredients, but not the equipment. If you are new to wine making and do not have the necessary tools, put your juice in the freezer or refrigerator and visit www.labelpeelers.com to view the equipment list and packages available. Our juice is not conventionally pasteurized and must remain cold so it does not spontaneously ferment.

STEP 1: Clean and sanitize all equipment and prepare your workspace before every step.

STEP 2: Prepare the must

1. Day 1: Rinse the outside of the juice bag and empty contents into primary fermenter. Add water to reach 6 gallons total volume. Stir vigorously for two to three minutes. Concentrate should be thoroughly mixed to get a proper hydrometer reading. Original Specific Gravity should be 1.070 and 1.080.
2. Add packet of oak chips.
3. Add Starter Pack A and stir.

STEP 3: Fermentation (Duration 14 days)

1. Day 2: When juice approaches room temperature, sprinkle yeast but do not stir. Allow yeast to multiply and spread on their own. Rest cover on fermenter and wait for active fermentation.
2. Once yeast is active, snap fermentation bucket closed, fit with airlock and do not open until transferring.
3. Final specific gravity should be 0.998 or less.

Your Novello Wine Kit is designed to ferment cooler and slower. If internal fermentation temperatures reach 75 degrees Fahrenheit, move to a cooler space.

STEP 4: Racking (two weeks after adding yeast)

1. Day 15: Place fermentation bucket on table or at least 30" above the floor
2. Use books or blocks to create low point to maximize siphoning. Place racking cane or autosiphon at lowest point in bucket

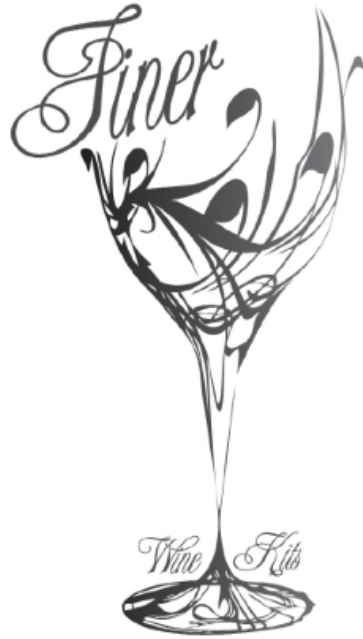
3. Place sanitized carboy on the floor and siphon wine. Discard leftover wine at very bottom of fermentation bucket.
4. When wine is transferred proceed immediately to Step 5.

STEP 5: Degassing, Stabilizing and Clarifying

1. If necessary, use autosiphon, racking cane or wine thief to temporarily transfer enough so your level is at the shoulder of the carboy. Use sanitary container. Do not use containers that contained fruit juices or milk.
2. Degas wine using mix stir (attaches to drill) for 30 seconds or stir with back of paddle or spoon for two to three minutes.
3. Add stabilizing packet labeled packet D and stir again. Your stabilizing packet contains potassium sorbate and the minimum dose of sulfites necessary in conjunction with potassium sorbate. This is the only sulfite dose you will add to your kit.
4. Add clearing agents labeled Kieselsol and Chitosan. Stir again.
5. Put wine you removed for degassing back in carboy. Top off with commercial wine, homemade wine or distilled water if needed and fit with airlock.
6. Leave in carboy for two weeks.

STEP 6: Bottling

1. Place carboy on table or wherever you will transfer at least 4 hours prior to allow any sediment to settle again.
2. Clean and sanitize bottles thoroughly.
3. You can either bottle directly from carboy or transfer to bottling bucket or primary fermenter.
4. Place book or block under one side to create low point.
5. If using bottling bucket, attach two-foot hose to spout and then attach bottling wand. If you are using carboy or primary fermenter you can use autosiphon or racking cane with 6 feet of hose.
6. If using autosiphon or racking cane, attach the shutoff valve that came with your kit about two inches before the end of the hose. Begin siphoning, pinch when wine reaches valve, attach bottling wand and open shutoff valve. Begin filling and remove wand when level reaches the top of each bottle.
7. After soaking corks in sulfite solution, begin corking your bottles.
8. If using natural corks, allow bottles to stay upright for three days to allow corks to expand before storing them on their sides.
9. Your wine is ready to drink. You can serve it either at room temperature, partially chilled or refrigerated. Novello wine is commonly drunk cold but that depends on your preference.



Checklist

- o Sanitize equipment and tools before every step
 - o Rinse bag exterior and empty contents into primary fermenter
 - o Add half gallon of water into bag to empty contents entirely and pour into primary fermenter
 - o Add water to six gallons
 - o Measure original specific gravity 1.070 - 1.080
 - o Add packet A Starter Pack and Oak Chips
 - o Add yeast
 - o Close bucket lid tightly and fit with airlock when fermentation is noticeable.
 - o 14 days after adding the yeast, rack into carboy.
 - o Remove one half gallon of wine into sanitized jug for degassing
 - o Add packet D (potassium sorbate and sulfites)
 - o Add clearing agents
 - o Add back half gallon of wine initially removed
 - o Top up your carboy and refit with airlock
 - o Leave in carboy for two weeks.
- o Bottle and drink your wine!