L'uva Bella
www.luvabella.com

Wine Making Instructions & Fermentation Record

VERY IMPORTANT!
To avoid contamination make sure that all equipment is CLEAN AND STERILIZED!
After rinsing all equipment with sterilizing solution, rinse again using clean cold water.
Bung and airlock should always be fitted securely (airtight) when used on the Carboy.

Fermentation is greatly affected by temperature. It is HIGHLY recommended to place juice in a warm area between 70-80 degrees (F) or use a brewing belt during primary fermentation. ***76 degrees (F) is recommended for highest quality fermentation.

These instructions are a GENERAL guide for making wine from our juice. The timing of the stages listed below influence the outcome of the fermentation. **The most accurate way to determine when to move to the next stage is to take a Specific Gravity (S.G.) reading with a hydrometer.** Waiting until proper readings have been reached will ensure proper fermentation. **EQUIPMENT:** Primary fermenter (L'uvaBella food grade plastic bucket and lid with vent), stirring spoon, hydrometer, siphon tubing kit, 6 gallon carboy, airlock and bung. Thermometer and brewing belts may be used to monitor and control temperature.

Stage 1: Primary Fermentation

Day 1 Mixing: Carefully remove the bucket lid by removing safety seal and pry off the lid. Stir the contents gently (yeast is on the bottom). Measure and record the Specific Gravity to establish a fermentation starting point. ***Place primary fermenter with lid lightly on and in an area that is between 70-80 Degrees Fahrenheit.**

Day 2-10: Stir gently twice daily for 5 minutes. Continue to monitor the yeast activity (bubbling, foaming, etc.) that is most active in this stage. Check and record the Specific Gravity (S.G.) readings. Readings decrese as sugar converts to alcohol.

Stage 2: Secondary Fermentation

Day 11-20: Check S.G.: if below 1.020 transfer mixture (rack) to secondary carboy and fit airlock. Although yeast activity will slow, the fermentation process will continue in this phase.

Day 20-30: Check S.G.: if 0.990-0.996 it will be **dry,** if 1.000 it will be a **medium** wine, if 1.002-1.006 it will be a **sweet** wine. Allow fermenting longer if needed for desired dryness. You should taste the wine at this stage to find the dryness or sweetness that you desire. When the wine is ready, proceed to stabilization. Remember temperature controls the rate of fermentation, cool temperature may extend days required for fermenting your juice or stop the process prematurely leading to problem wine.

Stage 3: Stabilizing

Transfer wine (racking) to the STERILIZED plastic bucket. Add **potassium sorbate and potassium metabisulphite,** according to measurements indicated on packaging, into the wine and stir (Note: further fermentation will not occur after this step). Stir three times for 10 minutes each, allow to rest several minutes between stirrings to de-gas the wine before final stabilizing and clearing. STERILIZE carboy and refill with stabilized wine to the top (it is essential to fill the carboy to the top with no room for air), fit airlock and place in a cool area.

Stage 4: Aging / Bottling

Store the wine in a dry, cool place for 35 to 45 days to allow further stabilization. You should notice the wine clearing and sediment collecting on the bottom of the carboy. Repeat the racking process several times every 30-45 days to achieve maximum clarity if desired. At this point, you may also consider clarifying agents (SuperKleer, Gelatin, etc.) if the wine is still cloudy, or aging materials like oak essence or chips to add astringent oak flavor. When wine is clear, it is ready for bottling. Make sure bottles and closures are clean and sterilized. Filtering your wine is an option, although recommended. **PLEASE feel free to contact us with any questions or concerns!**