



## TASTE THE REAL ALLGRAPE® PACK DIFFERENCE.

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For best results with your *Allgrape*® **PACK**  
please follow these steps:

- Transfer the content of the *Allgrape*® **PACK** into the muslin bag included in your box and make sure to tie the cords tightly to prevent the bag from opening.
- Add the muslin bag with the content of the *Allgrape*® **PACK** into to the primary fermenter, in the must. Depending on the category of your product, please refer to step 1.2 or 1.3 of the instructions included in your vinification kit.
- Submerge the musling bag below the surface of the liquid at least once per day.
- At the very end of the primary fermentation, just before racking your must into a carboy, squeeze the skins into the muslin bag to extract all the liquid. Subsequently dispose of the muslin bag and the remaining skins of grapes.

It is completely normal to expect a much longer clarification process. This extra time is required in order for all of the natural components of our *Allgrape*® **PACK** to properly dissolve and clarify. Keep in mind...  
Good things come to those who wait.

For more information, please visit our FAQ or Contact Us  
section at [mostimondiale.com](http://mostimondiale.com)

*Unveil your masterpiece!*