Thank you for choosing a MOSTI MONDIALE winemaking product. Each varietal has been selected and created specifically for you, the winemaker. These instructions will help ensure your wines develop a beautiful aroma, character and color. Following these instructions closely will ensure that your wines meet or exceed your expectations. It is very important that you properly clean, rinse and sanitize all your needed tools and equipment before commencing your winemaking experience.

100% GRAPE MUST — Made uniquely from PURE Fresh Grape Must, ensures the winemaker yields wines of unmatched structure and integrity – NO water added.

YOUR KIT AND NEEDED EQUIPMENT

INCLUDED IN YOUR KIT

- Juice Bag – grape must STEP 1
- Yeast – allows alcoholic fermentation STEP 1 (2 packs in La Bodega)
- Yeast Nutrient – to be added when specific gravity is between 1.040-1.060 STEP 1
- Potassium Metabisulphite – to be used in Degasping, Cleaning and Stabilizing step only STEP 2 REMINDER: do not use this Potassium Metabisulphite to sanitize tools and equipment
- Kieselgel and Chitosan – clarifiers STEP 3
- Potassium Sorbate – stabilizer STEP 3

IN SELECTED PRODUCTS depending on the varietal

- AllGrape® Pack – STEP 1
- Dried Raisins – STEP 1
- Oak Chips – STEP 1
- Wine Conditioner – STEP 3
- Kristalblok® – STEP 4
- Bottle Labels
- Essence Bag – La Bodega only STEP 4

SUPPLIES NEEDED

- Potassium Metabisulphite 200g/7.05 oz – for the sterilization of your tools and equipment before each step
- Primary Fermenter 30L/8 US Gallon
- Hydrometer and Test Tube
- Wine Thief – used to collect samples
- Long Mixing Spoon – food grade quality
- Carboy 23L/6 US Gallon [11.3L/3 US Gallon for La Bodega] – glass recommended or plastic
- Siphon Tube
- Airlock and Bung – allows CO2 to escape and prevents external contamination
- 30x 750mL [375mL for La Bodega] Wine Bottles
- 30x Wine Corks
- Corker

OPTIONAL EQUIPMENT

- A Filter Machine with proper filter pads
- Shrink Caps and Labels
- Cheesecloth – for products with AllGrape® Pack or Dried Raisins

BEFORE YOU START

Before starting, make sure to fill the table below and the following steps:

<table>
<thead>
<tr>
<th>INFORMATION</th>
<th>DETAILS</th>
<th>SECTIONS TO FILL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wine Varietal</td>
<td>You will find this on the exterior packaging. This is the type of wine you have chosen.</td>
<td></td>
</tr>
<tr>
<td>Initial Specific Gravity</td>
<td>Refer to STEP C to the right of this table.</td>
<td></td>
</tr>
<tr>
<td>5 Digit Batch #</td>
<td>Located on cap of bag or exterior box.</td>
<td></td>
</tr>
<tr>
<td>Date Started</td>
<td>DD</td>
<td>MM</td>
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</tbody>
</table>

A. Make sure all your tools and equipment are clean. If necessary, clean with an odourless detergent solution and rinse with hot water.

B. Sanitize all your equipment with a Potassium Metabisulphite solution before each STEP. Dissolve 3 teaspoons of Potassium Metabisulphite in approximately 4 liters (1 US gallon) of COOL water (non-distilled). Soak or spray your equipment with the solution and properly drain. If properly sealed, the leftover solution can be stored for up to 2 months. Do not use Potassium Metabisulphite provided with this product, use the one you purchased separately.

C. Check the Initial Specific Gravity. In STEP 1, before adding the Yeast, collect a sample of the must in the Primary Fermenter using your Wine Thief. Transfer the sample into the Test Tube. Insert the Hydrometer into the Test Tube and let it float. Take the reading where the surface of the must meets the Hydrometer.

ADDITIONAL INFORMATION

ALLGRAPE® PACK — WINEMAKERS ADDITION

Simply 100% pasteurized, crushed and destemmed pure varietal wine grapes as ‘Mother Nature’ intended! These carefully selected grapes are fresh from California. Proudly, our ALLGRAPE® PACK contains NO sweeteners, concentrate or added color. Winemakers have the choice to add ALLGRAPE® PACK, which has been specifically prepared for use with any of our RED varietal winemaking products. Introduced at the early stages of your winemaking experience will guarantee a finished wine like never before, enhancing your wine’s color, bouquet and mouthfeel!

WINE DIAMONDS and KRISTALBLOK®

All wines will produce small tartaric crystals if chilled, known as ‘wine diamonds’. This is, in fact, a very natural phenomenon that occurs in wines made with fresh must. For more details, please refer to the FAQ section of our website at mostimondiale.com

AGING RECOMMENDED by product

Check the HOW TO section of our website at mostimondiale.com for recommended aging period by product.
STEP 1 — PRIMARY FERMENTATION

**REMEMBER | Sanitize all equipment before use**

- 1.1 Empty the contents of the large Juice Bag into the Primary Fermenter. Take Initial Specific Gravity reading (refer to STEP C found in the BEFORE YOU START section) and report it to the table.
- 1.2 If your winemaking product includes an AllGrape® Pack or Dried Raisins, you may add them to the Primary Fermenter now. You must not add both in the same batch, add one or the other.
- 1.3 If your package contains Oak Chips, you may add them now.
- 1.4 Ensure the temperature of the room and the juice are both between 18-24°C/65-75°F. Sprinkle the contents of the Yeast pack onto the surface of the must (make sure to add the Yeast, not the Yeast Nutrient at this point). Do not stir. Cover the Primary Fermenter but do not seal it.
- 1.5 The fermentation will begin within 24-48 hours. If the fermentation does not start after this period, please contact your local retailer or MOSTI MONDIALE for direct support.
- 1.6 Stir thoroughly daily, making sure to clean and sanitize your Mixing Spoon.
- 1.7 Regularly check the Specific Gravity. Once it reaches 1.040 – 1.050, sprinkle the contents of the package marked Yeast Nutrient and stir lightly.

When the Specific Gravity reaches 1.010 – 1.020, you can move on to STEP 2. This process can take up to 5 days.

STEP 2 — SECONDARY FERMENTATION

**REMEMBER | Sanitize all equipment before use**

- 2.1 Rack (transfer) your wine into a clean and sanitized Carboy using a Siphon Tube. Make sure to transfer the sediment as well. Allow the wine to splash into the Carboy.
- 2.2 If you added an AllGrape® Pack or Dried Raisins, at STEP 1, do not transfer them into the Carboy. Press the skins using a cheesecloth to extract the liquid and add it to your Carboy and dispose of the skins.
- 2.3 Install the Airlock and Bung. Make sure the Airlock is halfway filled with a Potassium Metabisulfite solution (from your 4 Liter/1 US Gallon solution). Let sit and regularly verify the Specific Gravity.

When the Specific Gravity reaches 0.998 or lower for at least 3 days, you can move on to STEP 3. This process can take up to 8 days.

STEP 3 — DEGASSING, CLEARING AND STABILIZING

**REMEMBER | Sanitize all equipment before use**

- 3.1 Place the Carboy on a steady surface 3-4 feet above ground. Using a Siphon Tube, briefly rack (transfer) your wine, but not all the thick sediment and/or Oak Chips according to one of the following two options: A) into your Primary Fermenter while you clean and sanitize the Carboy in order to use it again or B) in a clean second Carboy. This process allows the CO₂ (mini bubbles) to evacuate.
- 3.2 Stir your wine vigorously with a Long Mixing Spoon for at least 2-3 minutes. You must remove all the CO₂ gas in order for the wine to clarify properly.
- 3.3 Mix the contents of the pouch marked Potassium Metabisulphite into 50mL (1.69 fl. oz.) of COOL water (non-distilled) until it is dissolved. Add it to your wine and stir.
- 3.4 Add Kieselsol to your wine and stir for 2 minutes.
- 3.5 Add Chitosan to your wine and stir for 2 minutes.

When your wine is clear, you can move on to STEP 4. This process can take up to 7 to 12 days.

STEP 4 — BOTTLING

**REMEMBER | Sanitize all equipment before use**

- 4.1 If your winemaking product included a pack of Kristalblok®, you may dissolve it in 1 liter (34 fl. oz.) of wine and empty it (make sure it is well dissolved) into your wine and stir for 2 minutes.
- 4.2 Did you buy a La Bodega? If so, you can now add the contents of the smaller Essence Bag into your Carboy and stir for 1 minute.
- 4.3 Using a Siphon Tube, fill your Bottles with your wine to within 1½ inches from the bottom of the cork.
- 4.4 Insert corks using a Corker. Optional: Label your Bottles and place shrink caps.
- 4.5 Place your Bottles upright for 3 days, then lay them down and store your wine in a cool and dark environment. We recommend waiting at least 2 weeks for the wine to get over “bottle shock.”

CONGRATULATIONS! You have successfully completed the winemaking process. Now it’s time to share the Good Times with Good Wine!