

Gino Pinto Inc.
2010
RETAIL
WINEMAKING
CATALOG



***Equipment, Supplies, Accessories, Grape, & Grape Juice
For The Home Winemaker***

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Company Background:

Gino Pinto Inc. is a family owned and operated business which was established in 1968 by Gino Pinto. Gino Pinto Inc. imports winemaking equipment and supplies from Europe for distribution to its clientele here in the U.S. Gino Pinto Inc. also sources wine making equipment from domestic manufacturers in the U.S. as well as distributes fresh wine grape and grape juice from our suppliers in the U.S. and Chile. Gino Pinto Inc. is located in Hammonton, New Jersey.

Terms & Prices:

All prices are List FOB Hammonton, NJ . Terms are cash, credit card, or approved check on delivery. Prices are subject to change without notice.



Business Hours:

Monday – Friday: 8:00 AM–4:30 PM

Saturday: 8:00 AM–12:00 PM or by appointment

Shipping:

Orders are shipped via UPS or common carrier on a prepaid basis, billed on your invoice.

Damage Or Loss Claims:

When you sign for your freight bill be sure to verify the number of cartons received. Any discrepancy or damages must be signed by the driver at the time of delivery on the freight bill in order to honor the claim.

Returns:

Returned merchandise must be authorized by Gino Pinto Inc. and is subject to a 25% restocking fee. Merchandise must be returned within 30 days of original purchase date.

Customer Pick Up:

Please call in 24 hours in advance when picking up large orders.

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Barrels



American Oak

Bordeaux Export, 38 Liter (10 Gallons).....	Price: \$265.00
Bordeaux Export, 57 Liter (15 Gallons).....	Price: \$275.00



Kelvin Cooperage American Oak - 24 Month Air-Dried

Bordeaux Export, 96 Liter (25 Gallons)	Price: \$285.00
Height 30", Circumference 62", Head Thickness 1", Stave Thickness 1", Bung hole Diameter 1 1/2"	
Bordeaux Export, 200 Liter (53 Gallons)	Price: \$335.00
Height 35", Circumference 81", Head Thickness 1", Stave Thickness 1", Bung hole Diameter 2"	
Bordeaux Export, 225 Liter (59 Gallons)	Price: \$385.00
Height 37 1/2", Circumference 85 1/2", Head Thickness 1", Stave Thickness 1", Bung hole Diameter 2"	
Burgundy Export, 228 Liter (60 Gallons)	Price: \$395.00
Height 35 1/2", Circumference 87", Head Thickness 1", Stave Thickness 1", Bung hole Diameter 2"	



Kelvin Cooperage French Oak - 24 Month Air-Dried

Bordeaux Export, 225 Liter (59 Gallons)	Price: \$885.00
Height 37 1/2", Circumference 85 1/2", Head Thickness 1", Stave Thickness 1", Bung hole Diameter 2"	
Burgundy Export, 228 Liter (60 Gallons)	Price: \$885.00
Height 35 1/2", Circumference 87", Head Thickness 1", Stave Thickness 1", Bung hole Diameter 2"	

Barrels

Italian Chestnut Barrel (Waxed Inside)

- 50 Liter (13 Gallons)Price: \$175.00
- 100 Liter (26 Gallons) Price: \$235.00



Whiskey Barrels / Used-53 gallon, White Oak, Whiskey Barrels (Bourbon).

These barrels are a perfect low cost alternative for wine storage and impart a higher alcohol content to the wine.

- Bourbon Whiskey Barrel Price: Call For Quote



Barrel Accessories

Silicone Barrel Bungs

- Silicone Barrel Bungs, Zeta Style, Z-50 Price: \$6.00



- Silicone Barrel Bungs, Fermentation Style, F-19 Price: \$6.00



Spigots

- Steel Spigots** Steel Spigot, 12 mm Price: \$24.25
- Steel Spigot, 16 mm Price: \$27.50



Barrel Accessories

Spigots

Plastic Spigots Plastic Spigot, 7 3/4" Price: \$20.00



Wooden Spigots
 Wooden Spigot #4 Price: \$6.50
 Wooden Spigot #5 Price: \$8.50
 Wooden Spigot #6 Price: \$11.00
 Wooden Spigot #8 Price: \$13.25



Wine Thief For Barrels & Damigianes

- Simply dip once for a quick sample.
 - Unique design allows you to insert a standard hydrometer directly into **The Thief**.
 - Just touch the tip to the rim to empty **The Thief**.
 - High grade acrylic for excellent clarity.
 - 19" in length.
- Price: \$8.00



Air Vents Twin Bubble Air Vent Price: \$1.50



Rubber Barrel Bungs-Drilled

Rubber Barrel Bungs-drilled #6 Price: \$1.50
 Rubber Barrel Bungs-drilled #6 1/2 Price: \$1.50
 Rubber Barrel Bungs-drilled #7 Price: \$1.50
 Rubber Barrel Bungs-drilled #7 1/2 Price: \$1.50
 Rubber Barrel Bungs-drilled #8 Price: \$1.75
 Rubber Barrel Bungs-drilled #8 1/2 Price: \$1.75
 Rubber Barrel Bungs-drilled #9 Price: \$1.75
 Rubber Barrel Bungs-drilled #9 1/2 Price: \$1.75
 Rubber Barrel Bungs-drilled #11 Price: \$2.00



Barrel Accessories

Oak Alternatives From XTRAOAK

XTRAOAK American Oak Chips, 1LB Bag, Medium Toast /Price: \$4.50

XTRAOAK French Oak Chips, 1LB Bag, Medium Toast /Price: \$7.50

Product Description

XTRAOAK oak chips are a highly versatile and cost effective winemaking tool. Produced from naturally seasoned American and French oak, XTRAOAK oak chips can add attractive oak flavors and aromas to wines. They are especially useful during red wine fermentations in stabilizing color and moderating overly vegetal character (methoxyprazines).

Applications

XTRAOAK oak chips may be added during or after fermentation. They can be added in loose form to red fermenters or suspended in tanks via immersible “soaking” bags. The suggested usage rate is 2 - 4 grams per liter or .25 - .50 ounces per gallon. Recommended contact time varies according to particular applications, but full extraction will usually occur within 8 weeks.



XOAKERS (24 mm solid oak spheres). 1LB Bag, Medium Toast, American Oak /Price: \$ 24.75

Product Description

XTRAOAK XOAKERS are the newest and most efficient alternative to the traditional barrel stave insert. For use in replenishing oak in neutral barrels, XTRAOAK XOAKERS (24 mm solid oak spheres) are simply poured into the bunghole of the barrel. When ageing is complete, they roll out during barrel rinsing. EASY IN, EASY OUT!

Applications

XTRAOAK XOAKERS are designed specifically for use in neutral oak barrels. They are appropriate for use with both red and white wines. They may be added at any stage of the barrel-ageing, but we recommend early introduction (during fermentation or soon thereafter). The suggested usage rate for white wines is 16 ounces-24 ounces / 59 Gallons. For red wines the usage rate is 24 ounces-32 ounces / 59 Gallons. We recommend a contact time of 6 – 18 months.



Barrel Accessories (Continued)

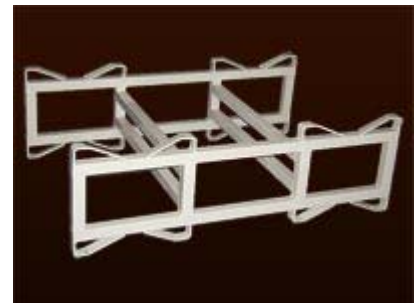
XTRAOAK, Oak On A Rope, 1 Unit, Medium Toast, French Oak / Price: \$57.50

XTRAOAK "Oak on a Rope" Oak chain is the newest and easiest way to renew your oak in your neutral cooperage. Each unit consists of a string of 14 oak blocks terminated at one end with a stainless steel weight and at the other end with a stainless eye screw attached to a silicone bung. The large format pieces (6" x 1" x 1") extract slowly and evenly imparting graceful oak character. Our innovative weighted design insures trouble free installation and removal via the bung hole. Suggested addition rate is 1 "Oak on a Rope" oak chain per 60 gallon barrel. Customized sizing of the oak chain is available for larger sized barrels. Recommended contact time is 8-12 months.



Barrel Racks

Double Bar Two Barrel Rack Price: \$125.00



Reversible Barrel Rack Price: \$95.00



Wine Bottles



Burgundy Style, Model #EU-BURG-DL-750, 750 ML, Dead Leaf

Dead Leaf, Model #EU-BURG-DL, 750 ML, 12 Count..... Price: \$10.00



Burgundy Style, Model #CWAJP-033, 750 ML, Antique Green

Antique Green, Model #CWAJP-033, 750 ML, 12 Count..... Price: \$9.00



Burgundy Style, Model #CWD-033, 750 ML, Dead Leaf

Dead Leaf (Light Color), Model CWD-033, 750 ML, 12 Count..... Price: \$9.00



Wine Bottles



Bordeaux Style, Model #EU-BORD-CB-750, 750 ML, Cobalt Blue

Cobalt Blue, Model #EU-BORD-CB, 750 ML, 12 Count.....Price: \$11.00



Bordeaux Style, Model #CW-017, 750 ML, Antique Green

Antique Green, Model #CW-017, 750 ML.....Price: \$9.00



Wine Bottles



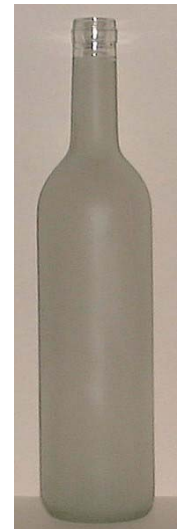
Bordeaux Style, Model #CW-014, 375 ML, Dark Green

Dark Green, Model #CW-014, 375 ML, 12 Count..... Price: \$8.75



Bordeaux Style, Model #CWF-028, 750 ML, Frosted Glass

Frosted Glass, Model #CWF-028, 750 ML, 12 Count Price: \$12.00



Bordeaux Style, Deep Punt, Tapered Bottle, Model #CWA-0118, 750 ML, Antique Green

Antique Green, Model #CWA-0118, 750 ML, 12 Count..... Price: \$12.00



Wine Bottles



Bordeaux Style, Model #CW-024, 375 ML, Flint (Clear)

Flint (Clear) , Model #CW-024, 375 ML, 12 Count..... Price: \$8.75



Hock Style, Model #CW-0119, 750 ML, Dark Green

Dark Green, Model CW-0119, 750 ML, 12 Count..... Price: \$9.50



Hock Style, Model #CW-0219, 750 ML, Flint

Flint, Model CW-0219, 750 ML, 12 Count..... Price: \$9.50



Wine Bottles



Bordeaux Style, Model #CW-018, 750 ML, Dark Green

Dark Green, Model #CW-018, 750 ML, 12 Count..... Price: \$9.00



Bordeaux Style, Model #CW-019, 750 ML, Emerald Green

Emerald Green, Model #CW-019, 750 ML, 12 Count..... Price: \$9.00



Bordeaux Style, Model #CW-029, 750 ML, Flint (Clear)

Flint (Clear), Model #CW-029, 750 ML, 12 Count..... Price: \$9.00



Wine Bottles



Opera Style, Model #EU-OP-NL, 500 ML, Flint (Clear)

Flint (Clear), Model #EU-OP-NL, 500 ML, 12 Count..... Price: \$14.00



Ice Wine Style, Model #CW-021, 375 ML, Flint (Clear)

Flint (Clear), Model #CW-021, 375 ML, 12 Count..... Price: \$13.00



Bordeaux Style, Model #EU-BORD-DG-500, 500 ML, Dark Green

Dark Green, 500 ML, 12 Count.....Price: \$9.00



Wine Bottles



Bordeaux Style, Deep Punt, Tapered Bottle, Model #CWA-0128, 750 ML, Dark Green

Antique Green, Model #CWA-0128, 750 ML, 12 Count..... Price: \$12.00



Bordeaux Style, Model #JP-1.5L-DG

1.5 Liter Bottle With Cork Finish, 6 Count, AG Green Price: \$8.00



Bordeaux Style, Model #JP-1.5L-FL

1.5 Liter Bottle With Cork Finish, 6 Count, Flint..... Price: \$8.00



Bottles

Spumante Style, Model #EU-ASTI, 750 ML, Dark Green

Dark Green, Model #EU-ASTI, 750 ML, 12 Count..... Price: \$15.00



2 Liter Bottle With Screw Top, Flint (Clear)

2 Liter Bottle With Screw Top, Clear, 12 Count / Price: \$16.00



Screw Tops For 2 Liter Bottle, Each / Price: \$0.12



2 Liter Bottle With Mechanical, Available In Half Flint (Clear) & Emerald Green

2 Liter Bottle With Mechanical Top, Half Flint (Clear), 12 Count / Price: \$16.00

2 Liter Bottle With Mechanical Top, Emerald Green, 12 Count / Price: \$16.00



1 Liter Bottle With Mechanical Top, Available In Flint (Clear)

1 Liter Bottle With Mechanical Top, Clear, 20 Count / Price: \$18.00

Bottles

5 Liter Jugs

5-Liter Jug / Price: \$4.75



Screw Tops For 5-Liter Jug,
Each / Price: \$0.12



3, 5 & 6 Gallon Carboys

- 3-Gallon Carboy Price: \$14.00
- 5-Gallon Carboy Price: \$25.00
- 5-Gallon Carboy With Wooden Crate..... Price: \$33.00
- 6-Gallon CarboyPrice: \$28.00
- Wooden Crate For 5-Gallon Carboy.....Price: \$8.00



1 Liter Chianti Bottle

1 Liter Chianti Bottle Price: \$3.25 Each



Damigiane

Damigiane With Weaved Casing And Spigot

- 25 Liter With Weaved Casing And Spigot, (6.6 Gallons)..... Price: \$45.00
- 54 Liter With Weaved Casing And Spigot, (14.25 Gallons) Price: \$58.00



Damigiane With Plastic Casing And NO Spigot

- 10 Liter With Plastic Casing And No Spigot, (2.6 Gallons)..... Price: \$13.50
- 20 Liter With Plastic Casing And No Spigot, (5.2 Gallons)..... Price: \$21.00
- 25 Liter With Plastic Casing And No Spigot, (6.6 Gallons)..... Price: \$25.00
- 54 Liter With Plastic Casing And No Spigot, (14.25 Gallons) Price: \$39.50



Damigiane With Weaved Casing And NO Spigot

- 54 Liter With Plastic Casing And No Spigot, (14.25 Gallons) Price: \$48.00



Damigiane With Wide Mouth, Plastic Casing And NO Spigot

- 10 Liter With Wide Mouth, Plastic Casing And No Spigot, (2.64 Gallons) ... Price: \$14.50



Bottle Fillers

Grifo Bottle Filler, Plastic Body With Three Stainless Steel Spouts

Price: \$46.95



Zambelli- Three Spout Stainless Steel Bottle Filler

Price: \$415.00

- Dimensions (mm) - 410 x 490 x 560 (h)
- Bottles per hour - 275
- Weight (kg) - 7.5



Zambelli- Five Spout Stainless Steel Bottle Filler

Price: \$515.00

- Dimensions (mm) - 670 x 490 x 560 (h)
- Bottles per hour - 390
- Weight (kg) - 10.5



Bottle Fillers

Enolmatic / Electric Automatic Bottle Filler



The Enolmatic is the only vacuum filler coupling small size and easy operations with professional features and performance. Hourly filling rate is about 250 bottles per hour. This unit is the ideal equipment for filling wine. Other liquids such as oil, spirits, liquor, tomato sauce, and fruit juices, can also be filled with the proper additional kit. The filler is constructed of top quality food grade materials and is reliable. A carboy, barrel or demijohn can be placed below the Enolmatic filler for up to 13 feet (4 meters). The filler is practical and you can adjust the filling level just once and it remains as default value, adjust the filling speed, and you can use Enolmatic with every type and size of bottle.

Enolmatic Bottle FillerPrice: \$395.00

Enolmatic Technical Specifications	
Production	WINE: about 250 bottles per hour OIL: about 150 bottles per hour LIQUORS: about 200 bottles per hour
Dimensions	200 x 400 x 400 mm
Weight	4 kg
Power Supply	110V (220V-60Hz available upon request)
Bottle Features (with standard nozzle)	
Neck Inner Diameter	from 16 mm up to 28 mm
Bottle Height	from 250 mm up to 330 mm

Bottle Fillers-Enolmatic Accessories

Tandem Vacuum Filter For Enolmatic



The Tandem vacuum filter for the Enolmatic is designed to operate with the filler performing filtering and bottling at the same time. The vacuum operating mode allows you to maintain product quality and avoid spoilage and waste. The product is always handled in the most natural way throughout the process.

Tandem Vacuum Filter For Enolmatic, (Filter Cartridge Not Included).....Price: \$175.00

Filtering Cartridges For Wine For Enolmatic



Enolmatic Filter Cartridge, Micron Size (.45) Extra Fine Filtering,...Price: \$75.00

Enolmatic Filter Cartridge, Micron Size (1) Fine Filtering,Price: \$75.00

Enolmatic Filter Cartridge, Micron Size (5) , Medium Filtering.....Price: \$75.00

Bottle Fillers-Enolmatic Accessories

Demi John Kit For Enolmatic



For racking wine from one demijohn or carboy to another. Two different sizes are supplied for filling 34 or 54 liters demijohns.

Demi John Kit For Enolmatic.....Price: \$39.95

On request, other kits can be purchased for the Enolmatic which include:

- OIL KIT-suitable for filling liquids of higher viscosity such as edible oil or liquors.
- JAR KIT-for filling glass jars of any size with liquids, sauces, and purées such as tomato sauce.
- TOMATO KIT-for filling bottles with tomato sauce or with medium viscosity sauce including dressing.
- FRUTTA KIT-for filling fruit juices, syrups and hot liquids up to 80 Celsius degrees.
- ENOLMATIC WITH STAINLESS STEEL NOZZLE-stainless steel nozzle with levers and spring.

Bottle Washing

Spagni IDROCAL Bottle Washing Machine

Cat. No.: 00046450 / Price \$85.00



Avvinatore Bottle Rinser-Table Model (Stands Alone)

Cat. No.: 00046820 / Price \$18.95



Avvinatore Bottle Rinser-Attaches To Top Of Bottle Tree

Price \$18.95



Bottle Tree Drainer-Holds 80 Bottles/Price \$19.75

Bottle Tree Drainer-Ferrari

Holds 90 Bottles And Can Be Attached To Avvinatore Bottle Rinser.

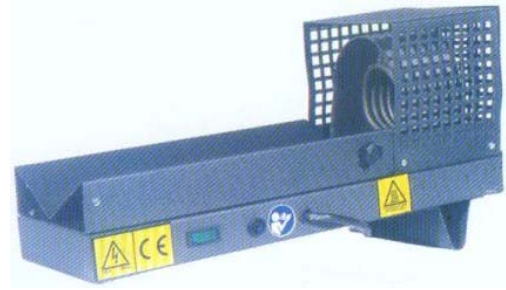
Price \$26.50



Bottle Finishing

PVC Capsule Heat Shrink Applicator, Bench Model

Cat. No.: 0055200 / Price: \$169.00



PVC Capsule Heat Shrink Applicator, Hand Held, Stainless Steel

Cat. No.: 00055500 / Price: \$199.00



Capper For Crown Caps

Crown Capper On Stand

- For Crown Caps Ø 26mm

Cat. No.: 00047300 / Price: \$32.00



Grifo Crown Capper On Stand (TAPPATRICE CORONA SUPER GRIFO)

Cat. No.: TCSG / Price: \$139.00



Corkers

Marchisio - Small Floor Corker

Cat. No.: 00047850 / Price: \$63.00



Grifo - Green Italian Floor Corker

Cat. No.: 00047800 / Price: \$75.00



Zambelli - Large Red Floor Corker

Cat. No.: 7522/F / Price: \$109.00



Corkers - Two Arm Hand Corker

Cat. No.: 00047280 / Price: \$23.95



Corks

Natural Corks- are made from a solid piece of cork.

Natural 1° Cork	Cat. No. C2444 / NAAWBU	24 mm x 44 mm	Price: Quantity 50 -\$8.75
Natural 1° Cork	Cat. No. C2444 / NAAWBU	24 mm x 44 mm	Price: Quantity 1000 -\$159.00

Agglomerated Corks- Agglomerated corks are made from cork granules that are held together by a special cork epoxy. An “agglomerated cork”, is made of two parts, one named “body” or “head”, consisting of agglomerated cork, and one called “disc” or “mirror”, consisting of one or two discs of natural cork at the ends. In this way only the discs come in contact with the wine. All agglomerated corks consists of both the body and discs being made from cork granules. 1+1 Agglomerated consists of the body being made from cork granules and both discs or ends being made of all natural cork.

All Agglomerated With Grape Logo	Cat. No. C2342 / AG WGV691	23 mm x 42 mm	Price: Quantity 50 - \$6.00
All Agglomerated With Grape Logo	Cat. No. C2342 / AG WGV691	23 mm x 42 mm	Price: Quantity 1000 - \$98.00
1+1 Agglomerated Super Quality	Cat. No.	24 mm x 44 mm	Price: Quantity 50 -\$12.50
1+1 Agglomerated Super Quality	Cat. No.	24 mm x 44 mm	Price: Quantity 1000 -\$225.00

Synthetic Corks- are made from polymer resins.

Neocork-Synthetic Cork

Natural Color	22 mm x 38 mm Or 22 mm x 43 mm	Price: Quantity 50 - \$8.50
Natural Color	22 mm x 38 mm Or 22 mm x 43 mm	Price: Quantity 1,000 - \$159.00




EXPANCORK Synthetic Cork	Cat. No. QW2238XXP / BEB	22 mm x 38 mm	Price: Quantity 50 -\$5.50
EXPANCORK Synthetic Cork	Cat. No. QW2238XXP / BEB	22 mm x 38 mm	Price: Quantity 1000 -\$99.00

Corks**Tapered Corks –All Natural.** Tapers from 20 mm to 16 mm, 37 mm long.

Tapered Cork	Price: Quantity 100 - \$11.95
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Plastic Top Corks

Black Plastic Top With Natural Cork	Cat. No. CP299RZ / BKB1959COAWBU	Head Dimensions: (\emptyset x H): 29 x 9 mm Body Dimensions: (\emptyset x H): 19.5 x 27 mm	Price: Quantity 50 - \$8.00 
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Black Plastic Top With Synthetic Cork	Cat. No. CP299RZ / BKM6PRO195BE	Head Dimensions: (\emptyset x H): 29 x 9 mm Body Dimensions: (\emptyset x H): 19.5 x 20 mm	Price: Quantity 50 - \$9.25
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Plastic Corks

Standard Plastic Cork	Price: Quantity 100 - \$10.00
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**Barrel Corks**

Barrel Cork	Price: \$1.00 Each
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**Carboy Corks**

Carboy Cork	Price: Quantity 5 - \$2.50
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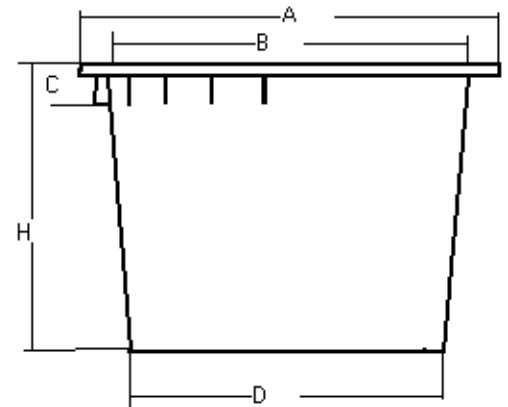
Fermentation Tubs-Red Plastic

Description	Size	Price
Red Plastic Fermentation Tub With Out Lid	110 Liter	\$32.50
Red Plastic Fermentation Tub With Out Lid	225 Liter	\$50.00
Red Plastic Fermentation Tub With Out Lid	275 Liter	\$63.00
Red Plastic Fermentation Tub With Out Lid	300 Liter	\$65.00
Red Plastic Fermentation Tub With Out Lid	350 Liter	\$79.00
Red Plastic Fermentation Tub With Out Lid	500 Liter	\$105.00
Red Plastic Fermentation Tub With Out Lid	700 Liter	\$165.00
Red Plastic Fermentation Tub With Out Lid	1000 Liter	\$299.00



Dimensions For Fermentation Tubs

Capacity Lt.	Weight kg.	A (mm)	B (mm)	C (mm)	D (mm)	H (mm)
110	4	800	730	95	680	300
225	6	860	790	115	675	550
275	8.3	1100	1030	100	975	350
350	8.8	940	870	125	720	710
500	11.2	1045	970	80	840	815
700	17.6	1160	1095	95	940	895
1000	28	1340	1240	175	1110	950



Optional Lids For Fermentation Tub

Description	Size	Price
Red Plastic Lid For Fermentation Tub	300 Liter	\$19.50
Red Plastic Lid For Fermentation Tub	500 Liter	\$32.00
Red Plastic Lid For Fermentation Tub	700 Liter	\$38.00



Fermentation Tub Accessories

Plastic Spigot, 7 3/4"Price: \$20.00



Screen For Fermentation Tub.....Price: \$8.50



Fermentation Tubs-White Plastic

White Plastic Fermentation Tub (50 Liter) With Lid
 Cat. No.: 19/050N / Price: \$26.00

White Plastic Fermentation Tub 100 Liter) With Lid
 Cat. No.: 19/100N / Price: \$39.00



Plastic Barrels (FUSTINO A BOTTICELLA) -White

White Plastic Barrel (5 Liter)... Cat. No.: 97/005-N / Price: \$11.00

White Plastic Barrel (50 Liter)... Cat. No.: 97/050-N / Price: \$34.00

White Plastic Barrel (100 Liter) ..Cat. No.: 97/100-N / Price: \$57.00



Plastic Wine Barrels - Natural Brown

Plastic Wine Barrel In Natural Brown (30 Liter)...Cat. No.: PWBNB30/ Price: \$69.00

Plastic Wine Barrel In Natural Brown (50 Liter)...Cat. No.: PWBNB50/ Price: \$109.00

Plastic Wine Barrel In Natural Brown (100 Liter)...Cat. No.: PWBNB100/ Price: \$125.00



Plastic Storage & Fermentation Tank-White

Storage And Fermentation Tank In Food Grade White Plastic
 With Screw Cap With Seal And Vent Valve, Spigot, and Drain Plug.

Description	Cat. No.	Price
100 Liter White Storage & Fermentation Cistern	00044035	\$169.00
200 Liter White Storage & Fermentation Cistern	00044040	\$259.00
300 Liter White Storage & Fermentation Cistern	00044045	\$315.00



Accessories

Air Vent (Twin Bubble).....Price \$1.50



Air Lock- Hydraulic (Plastic)...Price: \$3.50



Beer & Wine Hydrometer.....Price: \$7.50



Bottle Brush.Price: \$4.50



Bottle Tree, 80 Posts.....Price: \$19.75

Bottle Tree, 90 PostsPrice: \$26.50

Carboy BrushPrice: \$6.50



Copper Still, 5 Liter Price: \$299.00

Copper Still, 10 Liter Call For Quote

Copper Still, 15 Liter Call For Quote



Food Grade Oil For Hydraulic Press (1 liter)Price: \$12.00

Accessories

Food Grade Hose, 3/4", per foot.....Price: \$4.00

Funnel, 14 cmPrice: \$2.25
Funnel, 16 cmPrice: \$2.50
Funnel, 20 cmPrice: \$3.50
Funnel, 22 cmPrice: \$4.00
Funnel, 24 cmPrice: \$4.50
Funnel, 26 cmPrice: \$6.50
Funnel, 30 cmPrice: \$9.00
Funnel, 35 cmPrice: \$12.50
Funnel Replacement ScreenPrice: \$1.00



Plastic Wine Bottle Rack.....Price: \$5.95

Shrink Capsules (Each).....Price: .08



Siphon Kit.....Price: \$10.00



Stainless Steel Mash Paddle.....Price: \$85.00

Stainless Steel Must Plunger
(Large)...Price: \$75.00
(Small)...Price: \$65.00



StrainerPrice: \$2.50



Accessories

Sulfur Stick.....Price: \$1.00



Testing Tube..... Price: \$3.25

Titration Accessory Pack, #A-0053.....Price: \$6.95

Vino o meter.....Price: \$5.95

A simple and quick way to check your alcohol level in your dry wines.



Chemicals & Additives

Acid Blend, 3 ozPrice: \$2.50

Acid blend is commonly used to increase the acidity of a must. Usage Varies.

Ascorbic Acid, 2 ozPrice: \$3.50

Ascorbic acid is used as an anti-oxidant in grape must and wine.

Bentonite, 4 ozPrice: \$2.75

A very fine clay used as a fining or clarifying agent in wine. Use 2 ½ tsp, mixed well in hot water.

Campden Tablets, 2 oz (approximately 100 tablets).....Price: \$2.50

Tablets used in winemaking to sanitize equipment and add free SO₂ to the must or wine. When crushed and dissolved, they provide sulfur dioxide (SO₂) in a convenient form. Tablets are made with Potassium Metabisulfite. Tablets must be crushed to use. For **sanitizing** bottles and other equipment, use two crushed tablets dissolved in 1 gallon of water. For **adding to must**, use one crushed and dissolved tablet per gallon of must and wait 12 hours before adding yeast. 1 tablet per gallon = 30 ppm SO₂.

Calcium Carbonate, 4 oz.....Price: \$2.00

Lowers acidity in wine. Use 5/8 teaspoon per gallon to lower acidity .15%. Use before fermentation. Do not reduce acid more than .30%.

Citric Acid, 1 pound.....Price: \$4.50

Citric acid is added to wines to increase acidity and is best added **after** all signs of fermentation have disappeared.

Citric Acid, 3 oz Price: \$3.50

Citric acid is added to wines to increase acidity and is best added **after** all signs of fermentation have disappeared.

Copper Sulfate, 1 Fluid ozPrice: \$3.00

Used to remove hydrogen sulfide (rotten egg smell) from wine.

C-Brite Cleaner 0.8 oz.....Price: \$1.00

This is a cleaner/sanitizer recommended for use on hard, non-porous surfaces including bottles, glassware, plastics, metals, equipment and utensils. Each 0.8 ounce packet is sufficient for 1 gallons of water. Just allow 1 minute contact time.

Chemicals & Additives... Continued

Fermax Yeast Nutrient, 4 ozPrice: \$2.50

Fermax is a premium nutrient containing diammonium phosphate, dipotassium phosphate, magnesium sulfate and autolyzed yeast. This yeast energizer acts as a food for the yeast and promotes rapid starting and complete fermentation. Use: 1 teaspoon per gallon of wine.

Gelatin, 200 Bloom, 2 ozPrice: \$2.50

Fining agent for wine. Effectively removes excess tannins and coloring particles from wine. Usage: 1/2 teaspoon per 5 gallons. Dissolve in 1/2 cup water, let stand, then add.

Tartaric Acid, 3 ozPrice: \$3.50

Tartaric acid added to wine adjusts the acidity level and pH levels. If the acidity is too low and the pH level too high, the wine becomes unstable and susceptible to spoilage through bacterial growth.

Malic Acid, 1 pound.....Price: \$4.50

Malic acid is used to increase acid in wine juice. Use prior to fermentation.

One Step Cleanser, 8 oz, Pail.....Price: \$4.75

One Step Cleanser is the only no-rinse cleanser that uses active oxygen to do its work. Does not contain chlorine, bisulfate, organic compounds or phosphates. Simply add 1 tablespoon One Step per gallon of cold or warm water and dissolve. Rinse or soak equipment and bottles with the One Step solution and use. For best results, insure that you have a 30 second contact time with the One Step solution. Perfect for stainless steel tanks as One Step Cleanser will not harm metal surfaces.

Pectic EnzymePrice: \$2.50

A liquid that is added to crushed fruit to increase juice extraction. Also used during fermentation to eliminate pectin hazes. Pectic enzyme increases juice yields from fruits by breaking down cellular structure. Also acts as a clarifier, and is used to clear hazes caused by residual pectins. Use: Add 1/4 teaspoon per 6 US gallons of wine.

Potassium Metabisulfite, 1 poundPrice: \$4.50

Potassium Metabisulfite is a common wine or must additive, in which it forms sulfur dioxide gas (SO₂). This both prevents most wild microorganisms from growing, and it acts as a potent antioxidant, protecting both the color and delicate flavors of wine. It can be used for sanitizing equipment and the must from which wine is to be made.

Chemicals & Additives... Continued**Potassium Sorbate, 1.5 oz Price: \$2.50**

Potassium Sorbate is a wine stabilizer that should be used in conjunction with Campden or its active ingredient, Potassium Metabisulfite. In other words, it works better with sulfites present than without, and it works better than sulfites alone. Potassium Sorbate disrupts the reproductive cycle of yeast. Yeasts present are unable to reproduce and their population slowly diminishes through attrition. Potassium Sorbate is added in the amount of 1/2 teaspoon per gallon of wine. Sorbic Acid results and stabilizes the wine. Usually the crushed Campden and Potassium Sorbate are dissolved in a cup or two of the wine to be stabilized and stirred thoroughly. Allow the stirred wine to sit a few moments and look for small white lumps of undissolved powder. If present, continue stirring until the wine is clear without any undissolved lumps. This is then added to the larger batch and stirred in well with a sanitized glass rod or wooden dowel. Once a wine is stabilized it can be sweetened if desired.

Sparkolloid Powder, 1 oz.....Price: \$2.50

Sparkolloid is used as a fining (clearing) agent. Use: Dissolve 1 tbsp in 1 cup (8 fl oz.) of boiling water for 5 minutes. Add mixture to 6 U.S. gallons of wine. Stir gently. Allow wine to settle for approximately a week, then rack.

Yeast D-47, 5 gramsPrice: \$.75

Recommended for making wines from white varieties such as Chardonnay and rosé wines. An excellent choice for producing mead, however be sure to supplement with yeast nutrients, especially usable nitrogen. An excellent choice for dry whites, blush wines and residual sugar wines.

Yeast EC-1118, 5 gramsPrice: \$.75

The EC-1118 strain is recommended for all types of wines, including sparkling, and late harvest wines and cider. It may also be used to restart stuck fermentations. An excellent choice for champagnes and late harvest wines. Also a very good choice for dry whites.

Yeast K1-V1116, 5 gramsPrice: \$.75

The K1V-1116 strain tends to express the freshness of white grape varieties such as Sauvignon Blanc, Chenin Blanc and Seyval. The natural fresh fruit aromas are retained longer than with other standard yeast strains. Fruit wines and wines made from concentrates poor in nutrient balance benefit from the capacity of K1V-1116 to adapt to difficult fermentation conditions. Restarts stuck fermentations. Highly recommended for dry whites, aged reds, and late harvest wines.

Yeast RC-212, 5 gramsPrice: \$.75

The RC 212 is recommended for red varieties where full extraction is desired. Lighter red varieties also benefit from the improved extraction while color stability is maintained throughout fermentation and aging. Aromas of ripe berry and fruit are emphasized while respecting pepper and spicy notes. An excellent choice for both young & aged red wines.

Filters

Grifo Hobby Wine Filter

Description	Cat. No.	List Price
Hobby 6 Plate Filter	FCH6	\$395.00
Hobby 10 Plate Filter	FCH10	\$435.00

- 20 x20 Size Plate Filters
 - 0.5 Hp Motor
- Production 60-250 Liters Per Hour



Grifo Professional Wine Filter - 20 Plate

- 20 x20 Size Plate Filters
 - 0.5 Hp Motor
 - Production 700-1200 Liters Per Hour
- Cat. No.: FCP20 Price: \$1,200.00



Filter Sheets-20x20 cm (8"x8")



Model	Microns	Application	Price Per 25 Count Package
XE675	0.45	Sterilizing	\$25.00
XE280	0.8	Fine Clarifying	\$22.00
XE90	2.5	Medium Clarifying	\$20.00
XE50	3.5	Coarse Clarifying	\$20.00

Presses

Zambelli Multi Use Press

- Cage Size (cm): 20 x 24
 - Cage Capacity (Liters): 9.5
 - Dimensions (cm): 45 x 45 x 70
 - Weight (kg): 12
- Cat.# Multi Use Press / Price: \$199.00



Manual Wooden Ratchet Press

- Sturdy pressed steel tray.
- Hard-wood cage staves installed with through bolts.
- Welded steel blade connects cage rings to prevent cage deformation.

Model	Diameter Cage	Price
TR30	30	\$355.00
TR35	35	\$415.00
TR40	40	\$495.00
TR45	45	\$645.00
TR50	50	\$760.00
TR55	55	\$965.00



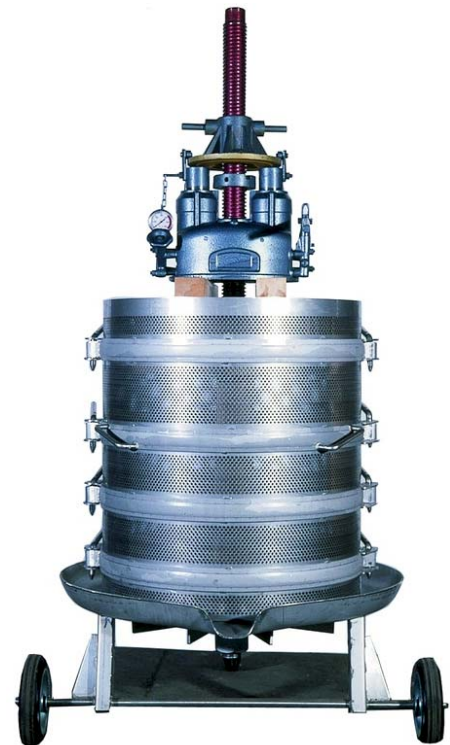
Ratchet Press With Stainless Steel Cage & Basin

Model	Cage Screw	Cage Lt.	Total Height mm.	Price
TR15GBI	15	5	620	\$330.00
TR20GBI	20	10	800	\$415.00
TR25GBI	25	20	850	\$500.00
TR30GBI	30	30	995	\$665.00
TR35GBI	35	50	1145	\$765.00
TR40GBI	40	70	1290	\$1,010.00
TR45GBI	45	85	1365	\$1,440.00
TR50GBI	50	130	1560	\$1,995.00



Hydraulic Press On Wheels With Stainless Steel Cage & Basin

Model	Cage Screw	Cage Lt.	Total Height	Price
TIC45GBI	45	85	1515	\$2,480.00
TIC50GBI	50	130	1710	\$2,730.00
TIC60GBI	60	220	1885	\$4,590.00
TIC70GBI	70	330	2350	\$5,795.00
TIC80GBI	80	550	2530	\$6,915.00



Hydraulic Press

Model	Cage Screw	Cage Lt.	Total Height mm.	Price
T145	45	85	1465	\$1,279.00
T150	50	130	1660	\$1,335.00
T155	55	170	1750	\$1,559.00
T160	60	220	1835	\$2,090.00
T165	65	270	2105	\$2,315.00
T170	70	330	2300	\$2,635.00
T180	80	550	2480	\$3,145.00
T190	90	700	2550	\$4,800.00



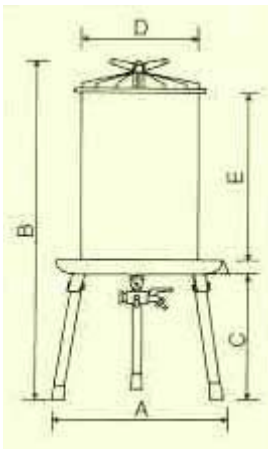
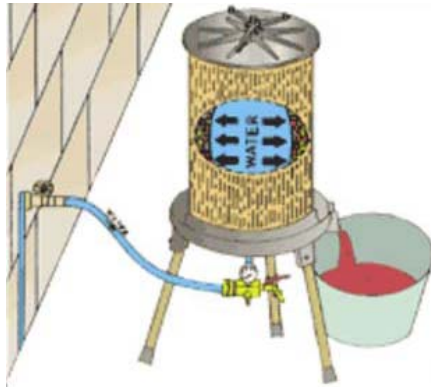
Hydraulic Press On Wheels

Model	Cage Screw	Cage Lt.	Total Height mm.	Price
TIC45	45	85	1515	\$1,420.00
TIC50	50	130	1710	\$1,475.00
TIC55	55	170	1800	\$1,685.00
TIC60	60	220	1885	\$2,280.00
TIC65	65	270	2155	\$2,490.00
TIC70	70	330	2350	\$2,825.00
TIC80	80	550	2530	\$3,358.00
TIC90	90	700	2600	\$4,920.00



Water Presses

The water press enables very high yields in the extraction of juice from apples, grapes, and fruit. The press uses a bladder that creates uniform pressure towards the outer cage of the press throughout it's whole length.



Model	Cage Capacity Liters	Cage Dimension Ø D x E mm.	Dimensions A x B mm.	C mm.	Weight kg	Working Pressure
Hydro 20	20	270x390	540x830	300	15	4
Hydro 40	40	340x480	650x980	350	20	4
Hydro 80	80	420x580	700x1150	400	36	3
Hydro 160	160	540x700	1000x1300	350	70	3
Hydro 300	300	650x920	1000x1650 (2300)	470	170	3
Hydro 450	450	800x920	1250x1800 (2400)	530	265	3

Water Press**Water Press (Bladder) With Aluminum Cage And Painted Metal Basin**

Model Name	Cage Dimension mm	Cage Capacity Liters	Overall Dimensions mm	Weight kg	Price
Hydro 20	270 x 390	20	540 x 830	15	\$885.00
Hydro 40	340 x 480	40	650 x 980	20	\$1,065.00
Hydro 80	420 x 580	80	700 x 1150	36	\$1,425.00

**Water Press (Bladder) With Stainless Steel Cage And Stainless Steel Basin**

Model Name	Cage Dimension mm	Cage Capacity Liters	Overall Dimensions mm	Weight kg	Price
Hydro 40 Inox	340 x 480	40	650 x 980	20	\$1,555.00
Hydro 80 Inox	420 x 580	80	700 x 1150	36	\$2,070.00

**Marchisio Water Press (Bladder) With Wooden Cage And Painted Metal Basin**

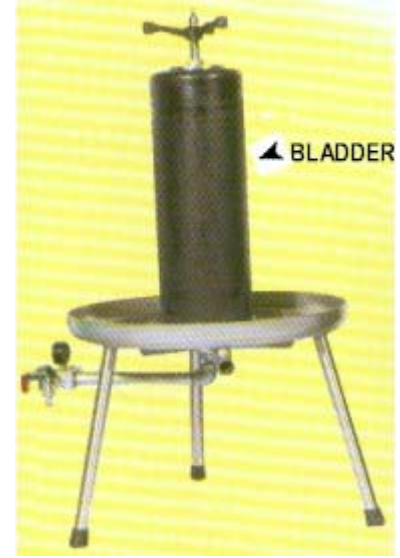
Model Name	Cage Dimension mm	Cage Capacity Liters	Weight kg	Price
WP40	40 x 55	65	50	\$1,129.00
WP50	50 x 65	125	82	\$1,530.00



Replacement Bladders For Water Presses

Replacement Bladder (Recommended) For 20 Liter Water Press / Price: \$130.00
 Replacement Bladder (Recommended) For 40 Liter Water Press / Price: \$158.00
 Replacement Bladder (Recommended) For 50 Liter Water Press / Price: \$169.00
 Replacement Bladder (Recommended) For 80 Liter Water Press / Price: \$179.00
 Replacement Bladder (Recommended) For 160 Liter Water Press / Price: \$415.00

Replacement Bladder (Recommended) For WP40 (65 Liter) Water Press/Price: \$175.00
 Replacement Bladder (Recommended) For WP50 (125 Liter) Water Press/Price: \$250.00



Nylon Internal Bag For Water Presses

Nylon Internal Bag (Recommended) For 20 Liter Water Press / Price: \$44.00
 Nylon Internal Bag (Recommended) For 40 Liter Water Press / Price: \$47.00
 Nylon Internal Bag (Recommended) For 50 Liter Water Press / Price: \$53.00
 Nylon Internal Bag (Recommended) For 80 Liter Water Press / Price: \$60.00
 Nylon Internal Bag (Recommended) For 160 Liter Water Press / Price: \$79.00

Nylon Internal Bag (Recommended) For 65 Liter Water Press (Model WP40) / Price: \$58.00
 Nylon Internal Bag (Recommended) For 125 Liter Water Press (Model WP50) / Price: \$70.00



Pumps

Marchisio Electric Pump Bronze / Model 20

- Outlet 3/4"
 - Power 0.5 Hp / 110 Volt
 - RPM 2800
 - Overall Dimensions 248 x 120 x 172 mm
 - Weight 5.8 kg
 - "TIPO EEM20"
- Cat. No.: 00020200 / Price: \$150.00



Fruit Crushers (Stand Type)

Grifo Hand Powered Fruit Crusher With Stainless Steel Hopper- Model PIP

- Hopper size / 430x360 mm
 - Aluminum rollers
 - Stainless Steel Hopper
- Cat.# PIP / Price: \$320.00



Grifo Motorized Small Fruit Crusher With Stainless Steel Hopper— Model PIPMO

- Hopper size / 430x360 mm
 - Aluminum rollers
 - Stainless Steel Hopper
 - Electric Motor 110 volt, 1 hp
- Cat.# PIPMO / Price: \$540.00



Grifo Motorized Fruit Crusher With Stainless Steel Hopper— Model PIGMO

- Hopper size / 950x600 mm
 - Stainless Steel Knives
 - Aluminum rollers 280 mm
 - Stainless Steel Hopper
 - Electric Motor 110 volt, 1 hp
- Cat.# PIGMO / Price: \$659.00



Grape Crushers (Stand Type)

Grifo Small Hand Powered Grape Crusher With Painted Steel Hopper— Model PP

- Hopper size / 800x500 mm
- Aluminum rollers 220 mm
- Painted Steel Hopper

Cat. No. Art. PP / Price: \$190.00



Art. PP

Grifo Large Hand Powered Grape Crusher With Painted Steel Hopper— Model PG

- Hopper size / 950x600 mm
- Aluminum rollers 280 mm
- Painted Steel Hopper

Cat. No. Art. PG / Price: \$210.00



Art. PG

Grifo Large Hand Powered Grape Crusher With Stainless Steel Hopper-Model PGI

- Hopper size / 950x600 mm
- Aluminum rollers 280 mm
- Stainless Steel Hopper

Cat. No. Art. PGI / Price: \$290.00



Art. PGI

Grape Crushers (Stand Type)

Grifo Motorized Grape Crusher With Painted Steel Hopper / Model— PM

- Hopper size / 950x600 mm
 - Electric Motor 110 volt, 1 hp
- Cat.# PM / Price: \$455.00



Grifo Motorized Grape Crusher With Stainless Steel Hopper / Model— PMI

- Hopper size / 650x600 mm
 - Aluminum rollers 280 mm
 - Stainless Steel Hopper
 - Electric Motor 110 volt,
- Cat.# PMI / Price: \$625.00



Grape Crushers / Grape Destemmer (Stand Type)

Grifo Hand Powered Grape Crusher/ Destemmer With Painted Steel Hopper- Model DMA

- Hopper size / 900x500 mm
 - Aluminum rollers 220 mm
 - Painted Steel Hopper
- Cat.# DMA / Price: \$335.00



Grifo Motorized Grape Crusher/ Grape Destemmer With Painted Steel Hopper And Body / Model— DMC

- Hopper size / 900x500 mm
 - Aluminum rollers 220 mm
 - Painted Steel Hopper & Body
 - Electric Motor 110 volt, 1 hp
- Cat.# DMC / Price: \$565.00



Grape Crusher / De-Stemmers (Stand Type)

Grifo Semi Stainless Steel Metal Motor Powered Grape Crusher/ De-Stemmer With Stainless Steel Hopper And Painted Steel Body Model DMCSI

- Hopper size / 900x500 mm
 - Aluminum rollers 220 mm
 - 110 Volt, 1 hp motor
 - Hourly production 1500 kg
- Cat. No. DMCSI / Price: \$795.00



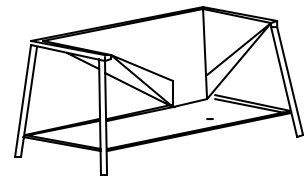
Grifo ALL Stainless Steel Metal Motor Powered Grape Crusher/ De-Stemmer With Stainless Steel Hopper And Stainless Steel Body Model DMCI

- Hopper size / 900x500 mm
 - Aluminum rollers 220 mm
 - 110 Volt, 1 hp motor
 - Hourly production 1500 kg
- Cat. No.: DMCI / Price: \$1,075.00



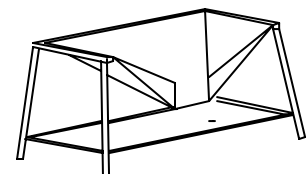
Painted Enamel Metal Stand For Crusher Destemmer

Cat. No.: "Family" 00003880 - \$189.00



Stainless Steel Stand For Crusher Destemmer

Cat. No.: "Trolley Junior" 9000 - \$229.00



Grape Crusher / De-Stemmers (On Wheels)

Grifo Grape Crusher- De-Stemmer With Centrifugal Pump, Model Q20, Painted Metal

- Dimensions: 870 x 500 x 850 mm (height)
 - Stainless steel basket
 - Aluminum centrifugal pump
 - 2 hp Electric motor, 220 Volt, Single Phase
 - Hourly production— 2,000 kg (4,400 lbs)
- Cat. No.: DVEP20 / Price: \$1,420.00



Grifo Grape Crusher- De-Stemmer With Centrifugal Pump, Model Q20I, Stainless Steel

- Dimensions: 870 x 500 x 850 mm (height)
 - Stainless steel basket
 - Stainless steel centrifugal pump
 - 2 hp Electric motor, 220 Volt, Single Phase
 - Hourly production— 2,000 kg (4,400 lbs)
- Cat. No.: DVEP20I / Price: \$2,195.00



Stainless Steel Tanks

Marchisio Flat Bottom Variable Capacity- Stainless steel tank with floating lid and inflatable seal. Price includes all parts needed: floating lid, inflatable tank gasket, hand pump, stand, and spigot.

Capacity Liters	Capacity Gallons	Diameter Ø Nominal mm.	Height Without Stand mm.	Cat. No.	Price
100	26	500	600	SPA100B	\$395.00
150	39	500	900	SPA150	\$450.00
200	53	500	1200	SPA200A	\$535.00
250	65	650	850	SPA250	\$610.00
300	79	650	1000	SPA300	\$655.00
400	104	800	900	SPA400B	\$810.00
500	131	800	1100	SPA500	\$875.00
600	159	800	1300	SPA600	\$960.00



Stainless Steel Tanks-Options And Replacement Parts

Item	Cat. No.	Price
Vinyl Gasket 400 mm	VG40	\$24.00
Vinyl Gasket 450 mm	VG45	\$24.00
Vinyl Gasket 500 mm	VG50	\$26.00
Vinyl Gasket 600 mm	VG60	\$27.00
Vinyl Gasket 650 mm	VG65	\$28.00
Vinyl Gasket 700 mm	VG70	\$28.00
Vinyl Gasket 750 mm	VG75	\$28.00
Vinyl Gasket 800 mm	VG80	\$31.00



Item	Cat. No.	DM Ø	Price
Stainless Steel Tank Stand	B150	50	\$89.00
Stainless Steel Tank Stand	B165	65	\$109.00
Stainless Steel Tank Stand	B180	80	\$145.00



Item	Cat. No.	Price
Stainless Steel Spigot 1/2"	SSS1.5	\$11.00
Stainless Steel Spigot 3/4"	SSS34	\$13.00
Stainless Steel Spigot 1"	SSS1	\$15.00



Stainless Steel Tanks-Options And Replacement Parts

Plastic Air Vent 1-1/4" / Cat. No.: PAV1-1/4 / Price: \$11.50



Pressure Gauge For Hand Pump / Cat. No.: PGHP / Price: \$15.50



O- Ring For Hand Pump / Cat. No.: ORHP / Price: \$2.25



S.S. Hand Pump With Gauge & Hook / Cat. No.: PM00010 / / Price: \$39.00



Wood Fired Ovens

Gemignani Wood Fired Oven - These outdoor indirect-fired wood ovens are ideal for backyards, gardens, and patios. These ovens have a stainless steel cooking chamber which is completely separate from the furnace to avoid contact with smoke, ash, or toxic gases with baking foods. These ovens are equipped with internal lighting, a thermometer to check the temperature inside the cooking chamber, a timer, and a valve to regulate temperature retention.

Model	Baking Plate	Width (with side tray)	Oven Height	Depth	Flue Ø	Oven Weight	Trolley Height	Trolley Weight	Price
G90 - Stainless Steel	2 plates- 43 x 81 cm.	85 cm.	94 cm.	112 cm.	140 mm.	235 Kg.	66 cm.	45 Kg.	\$2,800.00
G70 - Stainless Steel	2 plates- 43 x 61 cm.	85 cm.	94 cm.	92 cm.	140 mm.	193 Kg.	66 cm.	37 Kg.	\$2,300.00



Tomato Processor

Reber Tomato Processor - Model 9103 N Compact table top model, with 0.40 hp motor, 110 volt, 60 Hz, gear reduction drive, cast iron body and auger with a food grade baked epoxy finish. The tomato bowl is aluminum with a nylon tomato pusher. Price: \$395.00
Optional: Adaptor For Grated Cheese—\$99.00 / Optional: Adaptor For Sausage—\$99.00



Premium Wine Grapes

California Wine Grapes



Gino Pinto Inc. distributes a wide variety of grapes through our growers in California. California grapes are world-renowned. Varieties of white grape that are available include: Chardonnay, Malvasia, Chenin Blanc, Viognier, Pinot Grigio, Trebbiano, Pinot Blanc, Riesling, Sauvignon Blanc, Semillon, Muscat, and French Colombard. Reds include: Barbera, Cabernet Sauvignon, Carignane, Grenache, Merlot, Petite Syrah, Pinot Noir, Sangiovese, Syrah, Zinfandel, and Ruby Cabernet.

Chilean Wine Grapes



Gino Pinto Inc. also sources grape from the Curico Valley in Chile. Available Chilean Fresh Red Grape Varieties Include: Cabernet Franc, Cabernet Sauvignon, Merlot, Syrah, Malbec, and Carmenere

Available Chilean Fresh White Grape Varieties Include: Chardonnay, Pinot Grigio, Sauvignon Blanc, and Viognier.

Italian Wine Grapes



Our Italian grapes are sourced from the Puglia (Apulia) region in southeastern Italy. The region borders the Adriatic Sea in the east, the Ionian Sea to the southeast, and the Strait of Otranto and Gulf of Taranto in the south.

Our grower is located in the Bari region of Puglia with a vineyard of over 40 Hectares. This is a family owned vineyard which produces high quality grapes using traditional Italian vineyard and growing methods.

Available Italian Fresh Red Grape Varieties Include: Cabernet Sauvignon, Lambrusco, Montepulciano, and Merlot.

Available Italian Fresh White Grape Varieties Include: Trebbiano.

Looking for a product?

We are constantly adding new products to our stock and establishing new vendor relationships. If a product is not shown, please do not assume that the item you need cannot be supplied by us. Many products can be readily purchased for you by special order. Our staff will be glad to assist you in your search.

