

# Vino Divino

## TASTING ROOM NOW OPEN

Friday Night 7pm – 10pm  
Saturday 10am – 4pm



Come discover the process of wine making, and taste our large range of wines to discover which wine you could make yours!

## Private Events

### Host a Party at Vino Divino

Our event space is perfect to host from 20 – 150 guests for your next upcoming event!

[WWW.VINODIVINOWINERY.COM](http://WWW.VINODIVINOWINERY.COM)  
718-227-9463

## The Curriculum

We've designed four classes to help you learn and master the art of making wine.

### Class 1 - The Crush (May)

Firstly, feed your grapes into our crushing and de-stemming machine. The must is pumped into fermenting our vats, where it will rest until the primary fermentation is completed.

### Class 2 - The Press (14 Days Later)

After one week, fermentation has already begun turning the sugar into alcohol and carbon dioxide. During this second session you will fill the partially fermented must to separate the juice from the skins. The yield is then placed in an oak barrel to complete fermentation.

### Class 3 - Rack it Up (12-16 Weeks)

Nearly 16 weeks later, the sediment from your wine has settled to the bottom of the barrel. During the racking process, you will carefully pump your wine from the barrel leaving behind any sediment. Finish up by cleaning the barrel and pump your wine back into the barrel.

### Class 4 - Filter, Fill & Cork (Feb. 2022)

After nearly 10 months, your wine is ready to be removed from the barrel. It is then filtered and pumped into our bottling machine. You will then be able to fill, cork and label your own bottles of your own premium wine.

## Our Grapes

The same grapes used in world class wines from California, Chile and South Africa are available to you. These grapes are imported cold and produce award winning wines of exceptional flavor and quality.

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# Vino Divino

## SCHOOL OF WINE STATEN ISLAND'S ONLY WINERY



## MAKE & BARREL YOUR OWN WINE

We provide everything you need from the equipment, wine bottles, custom labels & storage. Coupled with years of experience to help you craft your very own private label wine.



2023  
Chilean & South African  
PRICE LIST

## Chilean Reds

### **Cabernet Sauvignon** **\$3,3250**

Full-bodied with nice tannins, producing a dry red wine with flavors typically described as black cherry and currant

### **Merlot** **\$3,350**

A distinctively aromatic, spicy medium-bodied red wine with an abundance of fruit and a velvet like quality

### **Syrah** **\$3,350**

Makes a full-bodied, tannic wine that stands alone or blends well with any other grape

### **Malbec** **\$3,350**

Makes a big, rich and deeply flavored wine

### **Carmenère** **\$3,350**

Prized for its depth of color and a flavor that can range from herbal to gamy, adding complexity to blends

### **Pinot Noir** **\$3,400**

A clear, velvety, brilliant and medium to deep red in color with full flavors of cherries, plums, raspberries and strawberries

### **Cabernet Franc** **\$3,350**

Spicy in aroma with hints of plum and violet, this wine is more often used as a secondary element in blends of Bordeaux or Meritage

## Chilean Whites

### **Sauvignon Blanc** **\$3,100**

Possessing fruit and citrus flavors, it's used to produce white wines from sweet to dry

### **Chardonnay** **\$3,100**

Flavors ranging from buttery, creamy, nutty to smoky, this grape yields a full-bodied wine

### **Viognier** **\$3,100**

A classic Italian-style white wine with a nice color and a crisp fruity taste

## Blends

### CREATE YOUR OWN *choose from*

Carmenere / Cabernet Sauvignon /  
Cabernet Franc / Petit Verdot

Syrah / Cabernet Franc / Cabernet  
Sauvignon / Carmenere

Syrah / Merlot / Pinot Noir /  
Malbec / Carmenere

Syrah / Carmenere / Cabernet Franc /  
Petit Verdot / Merlot

### Opus One

Cabernet Sauvignon / Merlot /  
Cabernet Franc / Petit Verdot / Malbec  
\$3,250

## Chilean Wine Making SCHEDULE

### Session 1 - May

Crushing the grapes  
Preparation for fermentation

### Session 2 - May

10 to 14 days after crushing the grapes  
Pressing the grapes  
Filling the barrel

### Session 3 - July

Racking the wine  
Topping off the barrel

### Session 4 - Jan/Feb/March

Bottling the wine  
Labeling the wine

## South African Reds

### **Pinotage** **\$3,350**

A crossing of Pinot Noir and Cinsaut and is vibrantly fruity

### **Cabernet** **\$3,350**

Full-bodied with a satisfying range of flavors that are rich in healthy tannins

### **Syrah** **\$3,350**

Tends to be heavy in blackberry and plum, with a voluptuous full body and a good dose of tannins

### **Barbera** **\$3,350**

Produces a robust red with intense fruit flavor and an enhanced tannic content

## South African Whites

### **Pinot Grigio** **\$3,200**

Lighter bodied with a crisp, refreshing taste of subtropical and stone fruit with some spicynotes

### **Sauvignon Blanc** **\$3,200**

Possessing fruit and citrus flavors, this grape is used to produce white table wines from sweet to dry

### **Chenin Blanc** **\$3,200**

South Africa's iconic white wine has evolved into a multifaceted star, it's versatile in style and sweetness

## Community Barrels

Now you can make wine with us without purchasing an entire barrel. Simply commit to at least two cases (24 bottles) and you're in.

### **1 Barrel (240 Bottles)** **\$3,3250**

### **2 Cases (24 Bottles)** **\$335**