



# Wine Production

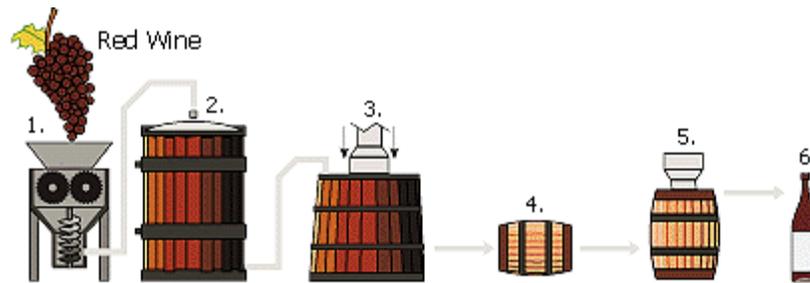
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## Red Wine

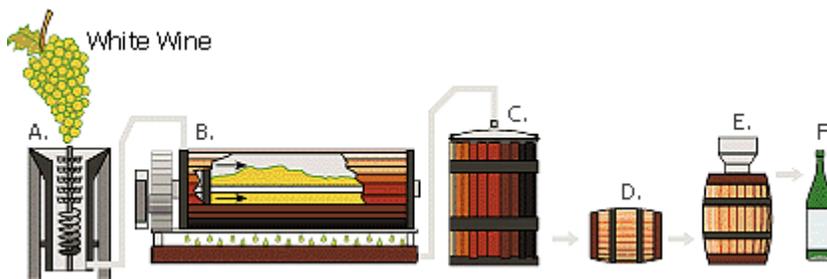
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To make red wine, grapes are passed through a mechanical destemmer-crusher (1) to remove the stems and release the juice. The juice, stems, and skins, now called must, is transferred to a fermentation tank (2), where it remains for up to 14 days while yeasts slowly convert the grape sugar to alcohol. The juice, now considered wine, is separated from the skins and stems by passing it through a press (3). The wine is pumped into barrels (4), often made of oak, where it continues to ferment and develop in a process known as aging. During aging, residue settles to the bottom of the barrel and forms a sediment called the lees. Wine makers may separate the wine from the lees in a process called racking, transferring the wine to clean casks (5). Finally, the wine is mechanically bottled (6), corked, and packaged for distribution.

## White Wine

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In white wine production the grapes are separated from the skins and stems before fermentation. The grapes are passed through a destemmer-crusher (A), and the must is immediately passed through a press (B) that applies pressure to separate the juice from the skins and stems. The remaining steps, fermentation (C), aging (D), racking (E), and bottling (F), are similar to those of red wine production.

## About Us

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**K.D. Imports, LLC** is based in South Florida, USA and imports fine wines primarily from Italy.

The wines of **K.D. Imports, LLC** have had the honor of appearing on several "Wine Spectator Award of Excellence" wine lists throughout the USA and have been featured at both the Chicago and New York City Wine Enthusiast "Toast of the Town" wine tasting galas. Our San Giulio Prosecco has even been featured on NBC's "Today Show." For more information on our company, our products, or opportunities to partner with us, please visit [www.kdwineimports.com](http://www.kdwineimports.com) or visit us on [LinkedIn](#) or [Facebook](#).