



wine at school

The grape harvest is the period of time when the grapes that are to be made into wine are picked.



Grapes are to be picked when they have reached an optimal balance between the natural accumulation of sugar and the decrease of natural acids. This can be a hectic time as hot and dry conditions can mean rapid acceleration of maturation and wet and humid conditions can mean the possibility of rot.



Not only must the grapes be physiologically ripe, the winegrower must also consider the threat of impending weather, logistics between the vineyard and the winery, the temperature of grapes during picking and transportation to the winery, and the method of picking the grapes (either by hand or machine).



We harvested the grapes called Marzemino.



**LET'S START!**



I THINK IT'S GOOD...





MY FIRST BUNCH!



A group of children are in a vineyard. In the foreground, a young girl with brown hair and a blue hair clip is smiling and eating a grape. She is wearing a white t-shirt with colorful cartoon characters and the word 'PRIMO' printed on it. To her right, a boy with glasses is looking down at a bunch of grapes he is holding. In the background, several other children are walking along a path between the grapevines. A white thought bubble with the text 'LET'S TASTE!' is positioned above the children in the background.

LET'S TASTE!

YUMYYYYY





PAY ATTENTION, I'LL EXPLAIN HOW TO MAKE WINE



**WE'RE READY!**



**FIRST YOU HAVE TO WASH THE GRAPES**



**WASH THEM CAREFULLY!**



**THEN YOU HAVE TO PICK GRAPES OFF**





WHAT A HARD WORK...



IS IT GOOD OR NOT?



In winespeak, crush is the time of season when the grapes are harvested and crushed and it's also the process of crushing and/or pressing the grapes to release their juices.



A group of children are gathered around a large green plastic basin, washing their hands. The children are of various ethnicities and are smiling. One child in the foreground is wearing a white t-shirt with a small logo. Another child in the background is wearing a red jacket. The scene is indoors, and the background is a plain wall.

**BLEAH!!!**

**I LIKE CRUSHING!!!**

Fermentation is what turns ordinary grape juice into wine. It's a completely natural process in which yeast—one-celled microorganisms that are naturally present on the skin of grapes—convert the grape's sugars into alcohol and carbon dioxide. The process can take anywhere from a few days to several months.



At school it took  
8 days

**MUST**

After the fermentation process is completed, wine needs to be clarified because it's usually loaded with sediment. Along with racking, fining, centrifugation, and cold stabilization, filtering is one method of clarifying wine.



The wine is passed through a paper or synthetic filter, which removes unwanted sediments—grape pulp, dirt, dead yeast cells...

During the wine's maturation period the sediment (or lees) naturally gravitates to the bottom of the tank or barrel.

**OUR WINE IS READY!!!**



**CIN CIN!!!**

