

## CHANCE OF A LIFETIME

2016

### AMARONE & BAROLO "LIMITED EDITIONS"

We are pleased to offer for the first time, the opportunity to handcraft our first "vintage" Amarone made from a blend of Corvina, Rondinella and Molinara grapes and Barolo made exclusively from 100% Nebbiolo grapes infused with sulfites.

Aged two years in French oak barrels, then bottled and allowed to age an additional two years in the bottle under ideal conditions, this wine promises to become a classic and to only get better with age and you can proudly say, "you made it yourself."

The vintage will be limited to 50 cases of each and will be offered on a first come, first serve basis at a cost of \$240 per case.

Those who choose to participate in this historical undertaking will be invited, along with their families, to attend an exclusive tasting party when the aging process has been completed.

**SO DON'T MISS THIS OPPORTUNITY.  
SIGN UP NOW!**

## FUN, UNIQUE AND PRESTIGIOUS

Vino Divino School of Wine is proud to teach the art and science of creating and bottling your very own private-labeled wine.

In just four fun-filled sessions, you along with you family and friends can join in on the amazing experience of making your own "award-winning" wine.

With the assistance of experienced winemakers, we will provide everything you need from the equipment, bottles, caps and tons of expert knowledge to help you create your very own masterpiece.

The winemaking process is completed in four hands-on sessions. The same grapes that are shipped to the finest wineries in the US are now available to you from California's renowned appellation of Lodi, Chile and now Italy.

These grapes are shipped cold to produce wines of exceptional flavor and quality. Some of the grape selections include Cabernet, Merlot, Pinot Grigio, Chardonnay, Pinot Noir, Zinfandel, Sauvignon Blanc and Grenache, just to name a few.

Create your own collection or give as a unique gift for the holidays or a one-of-a-kind wedding favor.

Time is running out. So register now for the December-January Harvest

TO REGISTER CALL:

**718.227.WINE or 917.853.3040**



We can create  
Any Concept  
Amazing  
unique  
Bartops to fit  
your saloon

Call for Free Estimate

**917 842 9700**

## MAKE YOUR OWN MOZZARELLA

We have expanded our product line to include classes in making your own mozzarella. (Sept. 13 & 20)  
For more information visit us at  
[www.vinodivinoschoolofwine.com](http://www.vinodivinoschoolofwine.com)

## MORE CONVENIENT THAN EVER

Now you can pay for your labels with either  
**PAYPAL** or **CREDIT CARD**  
AND  
**SHIPPING** and **HANDLING**  
is  
**FREE!**

[www.gerikenproductions.com](http://www.gerikenproductions.com)

With over 100 different new designs to choose from, including, matte, glossy or waterproof finishes, the process has never been easier.  
For more information, samples and to place your order, go to

[www.gerikenproductions.com](http://www.gerikenproductions.com)

SPECIAL OCCASIONS, CUSTOM PICTURES,  
MADE-TO-ORDER, FAST TURN AROUND.  
IN MOST CASES, HAVE YOUR LABELS IN A WEEK

## BOTTLE YOUR OWN OLIVE OIL

We have expanded our product line to include bottling your own flavor-infused olive oil. (Sep 14 & 21)  
For more information visit us at  
[www.vinodivinoschoolofwine.com](http://www.vinodivinoschoolofwine.com)

# VINO DIVINO

SCHOOL OF WINE

Summer '13

10  
years



42 INDUSTRIAL LOOP, STATEN ISLAND, NY 10309 (T) 718.227.WINE (9463) (F) 718.227.3266  
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## SOMETHING FOR EVERYONE



*It's All About The Wine!*

VINO DIVINO  
SCHOOL OF WINE  
11<sup>TH</sup> ANNUAL  
CALIFORNIA  
WINE TASTING

CALIFORNIA HARVEST FESTIVAL  
WEDNESDAY, AUGUST 21<sup>ST</sup> 7:00 PM **\$40 PER PERSON**

## WINEMAKING REGISTRATION

Our California Winemaking classes fill up quickly, so don't delay in reserving your place for our 2014 classes. There's no better time than the present to get involved in the fun-filled, rewarding experience of producing your own wine. Registration forms are available on our website:  
[www.vinodivinoschoolofwine.com](http://www.vinodivinoschoolofwine.com)



**MOZZARELLA CLASSES**  
LEARN TO MAKE AMAZING FRESH MOZZARELLA

Come and join us for a fun-filled class with Staten Island's own **JOE MOZZ** a chef with over 30 years of experience teaches you how to make mozzarella.

Classes will include complimentary Vino Divino wine, Italian music and "Joe Mozz" buffet. You will receive a full hands-on instruction and you will leave with the ability to make fresh mozzarella.

**PRICING AND REGISTRATION**  
Classes will be limited to 25 couples (50 students)

**\$150**  
per couple

**CLASS DATES**  
Friday, September 13<sup>th</sup> from 7:00 - 10:00pm  
Friday, September 20<sup>th</sup> from 7:00 - 10:00pm

Call **917-853-3040** to book your class today  
Tickets must be purchased in advance

**MOZZARELLA CLASSES**  
FRIDAY, SEPTEMBER 13<sup>TH</sup>  
&  
FRIDAY, SEPTEMBER 20<sup>TH</sup>  
**\$150 PER COUPLE LIMITED SEATING**



**OLIVE OIL CLASSES**  
SATURDAY, SEPTEMBER 14<sup>TH</sup>  
&  
SATURDAY, SEPTEMBER 21<sup>TH</sup>  
**\$150 PER COUPLE LIMITED SEATING**

VINO DIVINO SCHOOL OF WINE is proud to present for the first time on Staten Island **OLIVE OIL CLASSES**. Make your own olive oil from Greek, Italian or California first cold-pressed olives from Colavita USA. (see reverse for more details)