



FESTA ITALIANA

di

VANDERGRIFT

Anthony Massari Memorial

Amateur Wine Competition

**Wine Entry Deadline:
Friday, July 27, 2018**

Entry forms and rules available at www.Festaitaliana.us



www.Festaitaliana.us



Festa Italiana di Vandergrift

ANTHONY MASSARI MEMORIAL AMATEUR WINE COMPETITION RULES

- Entry Deadline: Friday, July 27, 2018, 5 PM.** Wines are to be dropped off at: Anthony's Bar, 323 Longfellow St. Vandergrift, Monday through Saturday, 3 PM to 11 PM.
- Entry Fee is \$5.00 for each wine entered. This fee will be used to defray the cost of the medals, gratuities given to the independent certified wine judges, etc. Each winemaker can enter as many wines as they wish, however, each entry must be of different ingredients or vintages. The wine will be evaluated by independent American Wine Society certified wine judges. Trophies will be awarded to each entry deemed worthy of award.
- Only homemade wine crushed from grapes or fruit/berries, or pre-crushed grapes or juice, may be entered. The wines shall not contain any commercial wine, flavored brandies, or liqueurs. Amateur winemakers cannot use the facilities or products of a commercial winery or "brew-on-premises" during any stage of the wine preparation and/or storage.
- The winemaker is responsible for selecting the appropriate class/category of the wine. When in doubt, explain the grapes/fruit used in the "Names of Grapes" sections—the judges will then classify the wine. The wine may be reclassified based upon the opinion of the judges.
- Wine should be clear, not hazy, and free of visible debris.
- Bottle Preparation:** Wines shall be in a standard 750ml Burgundy or Bordeaux shaped wine bottles, not more than 12" in height. For safety reasons, do not submit threaded bottles with corks—screw cap bottles are allowed if screw cap prevents spillage but will not be accepted if sealed with a cork. Bottles must be free of wine labels, wax, capsules, etc. Only the registration form should be taped to the bottle.
- Use one registration form for each bottle entered. Attach only the official registration label to the bottle. Use 2 pieces of transparent tape on the lower sides of the label. Wines may be disqualified if registration form is incomplete or illegible.
- We will handle the bottles with care, but will not be responsible for any loss or damage.
- The winners will be announced, and trophies claimed Sunday at the Festa. Winners need not be present. Score sheets for all entrants will also be available at the time winners are announced.
- ONLY ONE BOTTLE MUST BE ENTERED FOR EACH ENTRY. HOWEVER, THOSE WINEMAKERS WHO SUBMIT TWO BOTTLES—ONE TO BE USED FOR JUDGING AND THE OTHER FOR A GET-TOGETHER IMMEDIATELY FOLLOWING THE ANNOUNCEMENT OF THE AWARDS—WILL BE ELIGIBLE TO TASTE THE WINE OF THE OTHER WINEMAKERS WHO PROVIDE THE SECOND BOTTLE. THE SECOND BOTTLE MAY HAVE DECORATIVE LABELS.**

WINE CLASSES

Class #	Class Name
1	Red Vinifera Grapes—made from grapes—(e.g. Cabernet Sauvignon, Zinfandel, Merlot)
2	White Vinifera Grapes—made from grapes—(e.g., Chardonnay)
3	Native American Red Grapes—made from grapes—(e.g., Concord)
4	Native American White Grapes—made from grapes—(e.g., Niagara)
5	Rose or Blush (may be a blend of red and white grapes or modified process (e.g., Cabernet Rose'))
6	Red or white—made from juice (e.g., buckets), frozen pre-crushed grapes, or kits.
7	Fruit/Berry

The following types of wines will not be accepted: sparkling, novelty/specialty (dandelion, rose hip, sherry, madeira, port or any other high alcohol), hard cider, and mead (honey wine) or wine made from juice concentrates.

WINE ENTRY FORMS

Festa Italiana di Vandergrift		For Official Use	
Name of Winemaker:			
Address:			
City:		State:	Zip:
Phone #:			
Email:			

Class #:	Class Name:		
Estimated Residual Sugar: (Circle One): <input type="checkbox"/> DRY <input type="checkbox"/> SEMI-DRY <input type="checkbox"/> SEMI-SWEET <input type="checkbox"/> SWEET			
Name of Grapes: (Give Percentages)			
Vintage: (Year wine was made)		For Official Use	

Festa Italiana di Vandergrift		For Official Use	
Name of Winemaker:			
Address:			
City:		State:	Zip:
Phone #:			
Email:			

Class #:	Class Name:		
Estimated Residual Sugar: (Circle One): <input type="checkbox"/> DRY <input type="checkbox"/> SEMI-DRY <input type="checkbox"/> SEMI-SWEET <input type="checkbox"/> SWEET			
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