



CARLETTO
PRODUCT OF ITALY

CARLETTO KEG

(Wine on tap)

VINO BIANCO

Italian White Wine

Carletto White Wine is made from selected white indigenous grapes grown in the unspoiled Italian countryside.



TASTING NOTES

It has an intense fruity bouquet with a hint of golden apples. It is very dry, fresh, with light bubbles and well balanced.

FINISHED WINE

Alcohol Content: 11% by volume
Size: 20 Liters/5.28 US Gallon
Unit Code: 813645002878

VINO ROSÉ I.G.P.

Italian Rosé Wine

Carletto Rosé is made from selected red grape varieties grown in the unspoiled Italian countryside.



TASTING NOTES

It has bright, vivid, cherry like highlights. The perfume is delicate and fragrant, fruity with scents of rose, raspberry and cherry with light bubbles.

FINISHED WINE

Alcohol Content: 12% by volume
Size: 20 Liters/5.28 US Gallon
Unit Code: 813645003455

CARLETTO KEG IS SIMPLY BETTER

Bag-in-ball principle: 2 compartment system that **better preserves the wine**



Made out of Disposable material (PET)
100% fully Disposable
(use, crush and recycle)



20 liters (677 ounces) = 27 bottles = 133 glasses



Less operating costs: no deposit / no return
(as per the "other" kegs)

PROFIT up to 80%



Fantastic option for cocktails such as Mimosa, Bellini and Spritz



Support contact information:
404 8694387



**WATCH THE
INSTRUCTION VIDEO**

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CARLETTO KEG HOW TO SET IT



It is very important that KeyKegs are not exposed to sunlight or extreme heat

REQUIREMENTS

1. Use a **dedicated line** with a **specific pouring system for sparkling wine** (no beer)

2. If you have a still wine line, you will need a **faucet** to control the pouring and **ensure the quality of the bubbles**

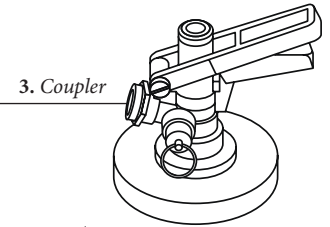
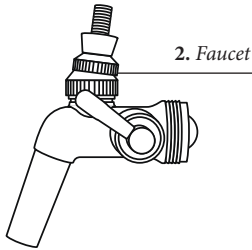
The model suggested is *perlick 650ss flow control*

3. To tap the wine you need a specific **coupler** from keykeg company:

-model: keykeg dispensing starter kit- 5/8 inch BSP coupler

-available on www.keykegshop.com or www.amazon.com

(comes with instruction card and deflating tool)



4. Use **air pressure or any other gas to pour the keg**

5. **Preserve the keg at 41.5 – 44.5 Fahrenheit**

6. Clean the line every other week

CONNECTING CARLETTO KEG

1. Remove the snapcap before connecting the KeyKeg

Use disinfectant spray (limited) to disinfect the coupler

2. Connect the pipe line to the pressure line

3. Connect the other side of the pipe line to front side of the coupler

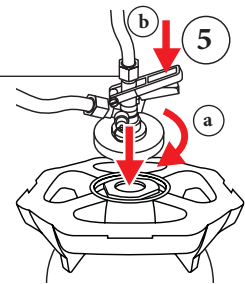
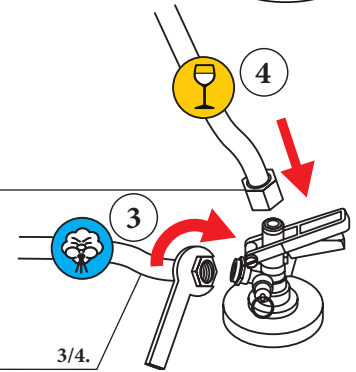
4. Connect the wine line on top of the coupler

5. Connect the pressure line and the wine line to the coupler

a. Place the Key Keg coupler on the valve and turn it clockwise

b. Press the handle of the KeyKeg coupler down until it locks

6. Make sure the wine line and gas line are both open to dispense from the KeyKeg

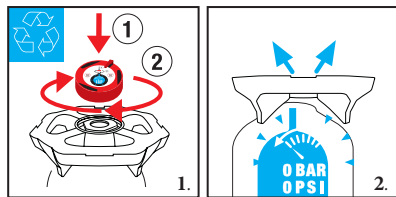


INITIAL SET UP

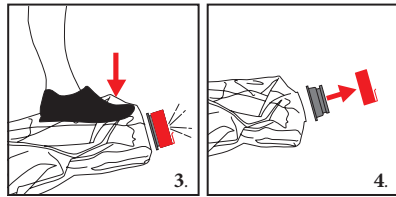
1. Set **pressure at 32 psi** and flow control closed

2. Slowly open flow control and tap a glass till there is a steady flow

3. If bubbles dissipate quickly, increase pressure 2 psi at a time and try same procedure. Repeat this process until a steady flow is achieved and bubbles stay in glass.



4. Pressure should NEVER be set higher than 50 psi and pressure setting over 40 psi should only be used if tap lines are longer than 30 feet.



RECYCLING

1. Put the red deflating tool on the KeyKeg connection

2. Remove the black gripping on the top of the KeyKeg by unscrewing it counter clockwise

3. After this, the KeyKeg can be laid on the ground in order to flatten

4. Remove the red deflating tool for re-use on other KeyKegs. Recycle the shell!



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WATCH THE VIDEO
on how to set Carletto Keg