



CARLETTO KEG

(Wine on tap)

CARLETTO KEG IS PRODUCED USING ONLY THE BEST ITALIAN INDIGENOUS GRAPES.

OUR OFFERING

KEG MODEL
Key Keg Slim line (20)

SIZE / PACK
20 Liter / 5.28 US Gallon

DIMENSION / WEIGHT
Weight filled Keg: 40LBS filled Diameter: 240 mm / 9 7/16" Height: 570 mm / 22 7/16"

PALLET CONFIGURATION
40 Kegs -20X2 1 Keg = 20 Liter -5.28 US Gallon PALLET WEIGHT 1,633.07 LBS

MONTEPULCIANO D'ABRUZZO D.O.C.

Italian Red Wine



Handle

TASTING NOTES

Aromas and flavors of stewed forest berries, ripe plum, biscuits with honey butter, red apples, and nutmeg with a satiny, vibrant, fruity medium body and smooth, engaging, medium-long finish.

FINISHED WINE

Region: Abruzzo, Italy
Appellation: Montepulciano D'Abruzzo D.O.C.
Alcohol Content: 13.5 % by volume
Unite Code: 813645003257



Handle

PINOT GRIGIO

Italian White Wine

TASTING NOTES

A dry wine of great character and versatility. It is wonderfully fresh and well balanced on the palate with a long finish.

FINISHED WINE

Region: Veneto, Italy
Appellation: D.O.C. Venezia
Alcohol Content: 12.5 % by volume
Unite Code: 813645003448



Handle

VINO BIANCO

Italian White Wine

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

Region: Veneto, Italy
Alcohol Content: 11 % by volume
Unite Code: 813645002878

CARLETTO KEG IS SIMPLY BETTER

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



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



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

PROFIT up to 80%



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



Fantastic option for cocktails such as Mimosa, Bellini and Spritz

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**.

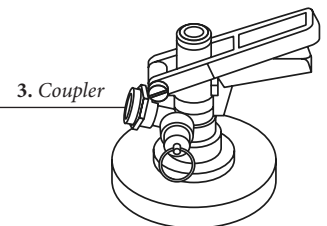
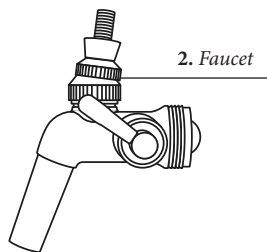
This allows the flow to be restricted when the pressure is turned up on the keg. The model suggested is **perlick 650ss flow control**

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. Higher pressure is recommended, similar to steel kegs. Tap the wine at **43.5 – 49.3 psi**
(however it might depend on the length of the line)

7. Slowly pour the wine

8. **Adjust the faucet while pouring** in order to make it perfect

9. **Once empty**, deflate the keg and recycle it

10. **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. If present, **remove the blue dust cap** from the valve!

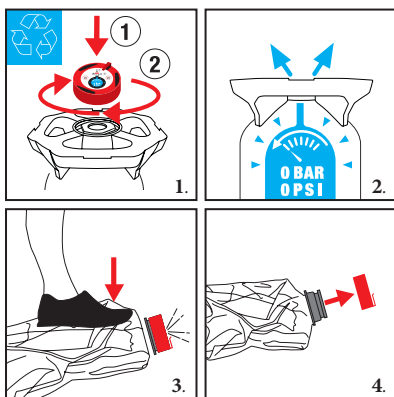
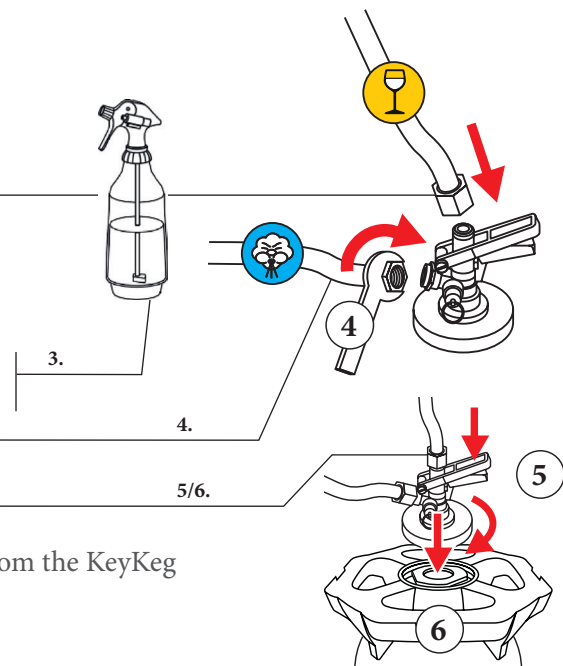
3. Use disinfectant spray (limited) to **disinfect the coupler**
and the connection on the keg. **Do NOT spray on the PET shell!**

4. **Connect the wine line** on top of the coupler

5. **Place the KeyKeg coupler on the valve** and turn it clockwise

6. **Press the handle** of the KeyKeg coupler down until it locks

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



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!

5. Bring the shell into your local recycling processor

Ask your installer for further information or consult the Key Keg Customer Service Desk: support@keykeg.com

WWW.CANDONIDEZANWINES.COM

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