



# Catania

Instructions for Enjoying Your

**Grande  
Wine Enhancer**



## The Procedure

When using the WINE ENHANCER for the first time, follow the simple instructions below to experience the remarkable improvement made by using the WINE ENHANCER. Expertise is not necessary. Using basic sensory skills, you will notice a distinct difference. Avoid blind tastings initially until you become familiar with how the WINE ENHANCER works.

- 1 Select a young tannic Cabernet, Zinfandel, Shiraz or Chianti.

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- 2 Pour a BEFORE GLASS from the opened bottle and place it a few feet away from the WINE ENHANCER.

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- 3 Enhance the remainder of the bottle (or a single flat bottom wine glass) by placing it on top of WINE ENHANCER; be sure it is centered.

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- 4 Enhance the wine, following the ENHANCING TIMES Chart.

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- 5 Pour the ENHANCED WINE into another empty wine glass similar to the BEFORE GLASS and label them with a marker or glass charm.

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- 6 Smell the two side by side before tasting. Note the changes in the fullness of the fruit and the lessening of the sinus burn in the ENHANCED WINE.

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- 7 It's important to taste the ENHANCED WINE first and have a few sips before moving on. See "MORE INFORMATION" as to why.

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- 8 Next, taste the original BEFORE GLASS and hold it in your mouth for three seconds before swallowing. Be sure to note the flavor and burn differences on your tongue.

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- 1 Use a digital timer or stop watch to be exact and label your glasses.  
Taste the wine after enhancing and enhance longer if it is still too tannic.
  - 2 Do not enhance any wine over 13-14 minutes.
  - 3 Wine needs to breathe, enhanced or not. Red wine improves by allowing it to breathe for 30 minutes after enhancing. This is best – but not completely necessary.
  - 4 Do not enhance wine if you know you will not be drinking it that day.  
This will allow you to rejuvenate it at a later date and not risk over-enhancing the wine.
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*Times are the same, whether enhancing a bottle or a glass.*

**RED WINES** Full Body Tannic Reds: 11-12 minutes  
Medium Body Reds: 8-9 minutes  
Light Body Reds: 7 minutes

**WHITE WINES** 7 minutes

**COFFEE** 2-3 minutes

**WATER** 10-40 minutes

*Do not enhance water to be consumed near bedtime for more than 10-12 minutes or you could have trouble sleeping.*

**BEER, COGNAC,  
SINGLE MALT** 8 minutes  
**SCOTCH & SAKE**

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The Timing

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Enhancing Times

A close-up photograph of an antique clock face. The clock has a dark, possibly black or dark brown, metal or wood frame. The face is a light, muted green or grey color. The hour markers are large, stylized Roman numerals in a golden-brown or bronze color. The hands are also made of this same golden-brown material and are highly ornate, with a bulbous, rounded shape at the base and a long, tapering end. The hands are positioned to show the time as approximately 10:10. The lighting is soft, highlighting the texture of the hands and the metallic sheen of the numerals.

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# Important Care Information

- 1 Avoid storing or using the WINE ENHANCER near microwave ovens, cell phones, and any large electromagnetic fields (such as computers, TVs, ovens).
- 2 Do not store the WINE ENHANCER below 35°F or above 90°F for extended periods of time.
- 3 Your WINE ENHANCER can be cleaned with mild soap and water, and with proper care it should last indefinitely.
- 4 The WINE ENHANCER will naturally tarnish due to the nature of pure copper. (This will not affect the performance in any way). You can allow it to turn a natural patina color or remove tarnish with a lemon and salt paste. Then rinse under water and dry.
- 5 Do not use abrasives or polishes unless you desire changing the brushed finish to a polished finish on your Grande WINE ENHANCER.



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# More Information

- 1 Your WINE ENHANCER can be used for wines, coffee, water, beer, cognac, single malt scotch and sake, improving almost any of these beverages.

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- 2 It is not suggested to enhance water for more than 10 minutes if water is to be consumed near bedtime. Highly energized water can be very beneficial during the day, but may disrupt sleep for some people.

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- 3 Your opened wine should be stored with a vacu-vin or similar system.

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- 4 For best results, do not re-enhance your wine.  
Over-enhancing wine is possible, creating adverse flavors.  
Please note: Wine that has been opened too long may be beyond the WINE ENHANCER'S ability to revitalize.

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- 5 Based on numerous user testimonials, Red Wine Headaches may be alleviated in many people by enhancing their wine with any of the Catania WINE ENHANCERS.

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- 6 Why taste the enhanced wine first? The tannins in the unenhanced, BEFORE WINE can have a dramatic affect on your tongue and tasting abilities, temporarily inhibiting your ability to taste the changes in the enhanced wine. This is why we always recommend, when testing the device, that you taste the enhanced wine first.

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Hand-Crafted in USA by Catania Wine Enhancer Inc.  
www.WineEnhancer.net • CustomerService@WineEnhancer.net • 508-428-1127



Catania

**Wine**  
Enhancer  
TM