



Surlì



BETTER
STABILITY

BETTER
QUALITY





Surlì



The new yeast polysaccharide extract that makes your wines better

Every day, more is known about the contribution made by yeast polysaccharides to the stability and quality of wine. So, many winemakers have adopted a technique from barrel aging for wines produced in tank: they leave their tank fermented wines in contact with yeast lees for as long as possible after primary fermentation. Unfortunately, lack of time, lack of tank space or the appearance of disagreeable odours in the lees sometimes make this practice impossible. For those who cannot make use of their own lees, Enartis offers Surlì, a complex of polysaccharides enzymatically extracted from selected yeasts.

The application of Surlì during wine maturation will contribute to:

- Better colour stability
- Better tartrate stability
- Better protein stability

All this means that it is possible to reduce fining and stabilisation treatments. This will contribute to improvement in:

- Structure
- Balance
- Aroma intensity
- Longevity

Organoleptic characteristics of a Chardonnay after 1 month contact with 30 g/100L of Surlì



Furthermore, the polysaccharides that are contained in Surlì can make a direct contribution to wine quality:

- Improving aroma complexity by the appearance of light hints of baked bread and yeast.
- Reducing natural astringency by the formation of stable complexes with tannins.
- Improving the mouthfeel and the smoothness of wines.