



## PRO PERLAGE

*Yeast hulls rich in mannoproteins and amino acids with antioxidant action*

### NATURAL FERMENTATION PROCESSING AID

#### Features

PRO PERLAGE is a processing aid made of yeast hulls with high mannoprotein content and amino acids with antioxidant action.

When used during the first fermentation during sparkling base wine production, PRO PERLAGE offers the following benefits:

##### Qualitative Effects

- Greater intensity and aromatic persistence;
- Increased volume sensation and taste balance;
- Softened astringency and tannicity.

##### Technical Effects

- Improved resistance against oxidation and aging of both aromas and colour;
- Increased colloidal stability;
- Increased protein and tartrate stability;
- Improved effervescence and perlage quality
- Absorbent effect on compounds formed during the fermentation which give rise to off flavours.

#### Applications

- Balancing taste of acidity and effervescence.
- Increasing volume and mouthfeel sensations
- Increasing the potential quality of effervescence and perlage
- Preventing premature aging

#### Dosage

20-40 g/hL

Maximum legally permitted dosage in EU: 40 g/hL

#### Instructions For Use

Disperse PRO PERLAGE in a volume of water or must equivalent to 10 times its weight, mix and add to the must during the yeast inoculation. Homogenize with a pumping over.

#### Packaging

1 kg bag

#### Storage Conditions

Sealed package: store in a cool, dry and ventilated place  
Open package: close well and store as indicated above.  
Use quickly.

Product deriving from raw materials in accordance with the characteristics requested by International Oenological Codex  
Product for enological use, according to:  
Regulation (EC) n.606/2009