



SURLÌ ELEVAGE

BIOLOGICAL COADJUNCT FOR WINE MATURATION

COMPOSITION

Yeast hulls with high content of free mannoproteins.

GENERAL FEATURES

Appearance: beige powder

Surli ELEVAGE is a product made from yeast hulls containing a high quantity of free mannoproteins.

The use of Surli ELEVAGE during the maturation has positive sensory and technological effects.

Sensory effects:

- Increase of aromatic complexity and persistence
- Improvement of structure and mouthfeel
- Reduction of the natural astringency of red wines and white wines matured in wood
- Prevention and cure of reductive character
- Production of more fruity and softer wines

Technological effects:

- Improvement of protein and tartrate stability
- Improvement of color stability in red and rose wines
- Increased freshness and improved longevity of the wine

Due to the high content of free mannoproteins, Surli ELEVAGE has an immediate effect and can be used successfully with only a few days of treatment.

APPLICATIONS

Quick improvement of wine sensory quality and stability.

DOSAGE

5-20 g/100L (0.4-1.7 lb/1000 gal) for white and rose wines

10-30 g/100L (0.8-2.5 lb/1000 gal) for red wines

Maximum dosage allowed by the European Union: 40 g/100L (3.3 lb/1000 gal).

It's recommended to carry out preliminary lab scale trials using increasing rates of Surli ELEVAGE in order to determine the addition rate.

INSTRUCTIONS FOR USE

Slowly disperse 1 part Surli ELEVAGE in 10 parts wine while stirring continuously, then add to the wine homogeneously. Leave the product into the wine for at least 24 - 48 hours. Daily pump-over favors the release of mannoproteins. Surli ELEVAGE is partially insoluble. To remove insoluble particles, at the end of the treatment wait 24 - 48 hours without pumping-over then rack-off. If the wine must be prepared for bottling, let the lees settle down then filter it. If the wine is sufficiently clear, it can be filtered directly on pre-filter membranes with 1-3 micron porosity taking care of withdrawing the wine from the middle level valve.

Attention: the addition of Surli ELEVAGE can decrease the amount of free sulfur dioxide in the wine. Analysis before and after treatment is recommended.

PACKAGING AND STORAGE CONDITIONS

1 kg pack

Sealed package: store the product below 30°C (86°F), in a dry, ventilated area.

Open package: carefully reseal the package and keep in a refrigerator. Once opened, use rapidly.

Attention: the fact that the bag is not under vacuum doesn't compromise the quality of the product.

Product approved for winemaking, in accordance with:

Regulation (CE) N. 606/2009

The indications supplied are based on our current knowledge and experience, but do not dispense the user from adopting the necessary safety precautions or from the responsibility to use the product properly.