








MANNOPROTEINS AND POLYSACCHARIDES

SURLÌ ELEVAGE

Adjuvant for wine maturation

	<p>COMPOSITION Inactivated yeast.</p>
	<p>GENERAL CHARACTERISTICS Surlì Elevage is a product made of inactivated yeast rich in free mannoproteins. The use of Surlì Elevage during wine maturation has positive sensory and technological effects.</p> <p>Sensory effects:</p> <ul style="list-style-type: none"> ▪ Increase of aromatic complexity and persistence ▪ Improvement of structure and mouthfeel ▪ Reduction of the natural astringency of red wines and barrel aged white wines ▪ Prevention and treatment of reduction ▪ Production of fruitier and softer wines <p>Technological effects:</p> <ul style="list-style-type: none"> ▪ Improvement of protein and tartrate stability ▪ Improvement of red and rosé wine color stability ▪ Increased freshness and improved longevity of wine <p>As a result of the high content of free mannoproteins, Surlì Elevage has an immediate effect and can be successfully used with just a few days of treatment to increase and/or improve the effect of natural ageing through specific interventions in the tank.</p>
	<p>APPLICATIONS During the ageing of white, red and rosé wines for:</p> <ul style="list-style-type: none"> ▪ Quickly improving sensory quality as a result of ageing on fine lees ▪ Improving chemical-physical stability ▪ Increasing the longevity of wine
	<p>DOSAGE White and rosé wines: 5-20 g/hL (0.4-1.7 lb/1000 gal) Red wines: 10-30 g/hL (0.8-2.5 lb/1000 gal)</p> <p>It is recommended to carry out preliminary lab scale trials using increasing rates of Surlì Elevage to determine the addition rate.</p>
	<p>INSTRUCTIONS FOR USE Rehydrate in 10 parts water or wine while stirring to prevent clump formation then add uniformly to wine. During treatment (24-48 hours), daily pump-overs help mannoprotein release. At the end of treatment, wait 24-48 hours, then rack-off and/or filter. If the wine must be prepared for bottling, let the lees settle down for 48 hours then filter it. If the wine is sufficiently clear, it can be filtered directly on pre-filter membranes with 1-3-micron porosity withdrawing the wine from the middle level valve.</p> <p>Attention: the addition of Surlì Elevage can decrease the amount of free sulfur dioxide in the wine. Analysis before and after treatment is recommended.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>1 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Open package: carefully reseal and store as indicated above. Once opened, use quickly.</p>
	<p>COMPLIANCE</p> <p>The product is in compliance with the following specifications: Codex Œnologique International</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934 and subsequent amendments</p> <p>Product approved by the TTB for winemaking in accordance with 27 CFR 24.246. Yeast cell walls used shall not exceed 3 lb/1000 gal (36 g/hL). Submit TTB application for use after fermentation is completed.</p>

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