Inspiring innovation.

TECHNICAL DATA SHEET

POLYSACCHARIDES

SURLÌ FRESH

COMPOSITION
Inactive yeast and condensed and hydrolyzable tannins from exotic woods.

GENERAL CHARACTERISTICS
Developed to enhance the freshness of wine and extend its shelf life, SURLÌ FRESH acts quickly and effectively to protect wines from oxidation. Its use preserves the young and vibrant character of wine, helping to maintain its clean aroma and varietal expression. SURLÌ FRESH promotes greater sensory balance over time, making the wine more stable, harmonious, and persistent.
The result is a more expressive, fresh, and long-lasting wine, capable of maintaining its identity and pleasantness over time.

APPLICATIONS
- Wines that tend to oxidation, to extend freshness.
- White and rosé wines, particularly sensitive to loss of freshness and varietal expression.
- Base wines in the Champenoise or Charmat method.

DOSAGE
- 10 – 20 g/hL

INSTRUCTIONS FOR USE
Dissolve SURLÌ FRESH in a volume of water or wine equal to 10 times its weight, then add directly to the wine to be treated. The recommended contact time is between 48 and 72 hours. However, the product can remain in suspension for prolonged periods.

PACKAGING AND STORAGE CONDITIONS
1kg

Sealed package: store in a cool, dry, well-ventilated area.
Open package: carefully reseal and store as indicated above. Use quickly.

COMPLIANCE
Product complies with:
International Oenological Code

Product for oenological use, in accordance with:
Reg. (EU) 2019/934 and its successive amendments.

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