



SURLì NATURAL

YEAST HULLS FOR WINE MATURATION

COMPOSITION

Pure yeast hulls with a high content of mannoproteins

GENERAL FEATURES

Appearance: light brown coloured powder, with a typical odour of yeast.

SURLì NATURAL is a coadjunct to be used as alternative or in synergy with the natural lees in the *sur lies* phase. Thanks to the peculiar process adopted for its production, SURLì NATURAL is very fast in releasing mannoproteins and therefore it allows to shorten the maturation on lees. In fact, in only 6 weeks treatment, reducing the risk of microbial pollution and appearance of off-flavours, SURLì NATURAL makes possible

- To increase wine colloids stability
- To enhance the sensations of volume and mouthfeel
- To reduce the astringency
- To improve the aromatic persistency

APPLICATIONS

SURLì NATURAL enhances wine structure, mouthfeel, aromatic intensity and persistency; contributes to aging potential and to protein, tartrate and polyphenolic stabilisation.

DOSAGE

20-30 g/100L (1.7-2.5 lb/1000 gal) in white wines

30-50 g/100L (2.5-4.2 lb/1000 gal) in red wines

Maximum dosage allowed in the EU: 40 g/100L (3.3. lb/1000 gal)

The dosage can vary according to the variety, the vintage, the duration of the treatment and the temperature of the wine. Preliminary tests in the laboratory are suggested.

INSTRUCTIONS FOR USE

Rehydrate SURLì NATURAL in an appropriate amount of water for 15-30 minutes and incorporate uniformly into the mass. During the treatment in the maturation phase, at least 6 weeks of contact and 2-3 weekly pumping over or bâtonnage are recommended.

PACKAGING AND STORAGE

2.5 kg pack

Sealed package: keep the product in a fresh, dry, well ventilated place.

Opened package: carefully reseal the package and keep as above indicated. Once opened, use rapidly.

Product approved for winemaking, in accordance with:

Reg (EC) N. 606/2009