








MANNOPROTEINS AND POLYSACCHARIDES

SURLÌ NATURAL

Adjuvant for wine maturation.

	<p>COMPOSITION Inactivated yeast.</p>
	<p>GENERAL CHARACTERISTICS Surlì Natural is an adjuvant to be used as alternative or in synergy with natural lees in the <i>sur lies</i> phase. Due to the peculiar process adopted for its production, Surlì Natural is quick in releasing mannoproteins and therefore it shortens the period of maturation on lees.</p> <p>In just six weeks treatment, while reducing the risk of microbial contamination and appearance of off-flavors, Surlì Natural also:</p> <ul style="list-style-type: none"> ▪ Increases wine colloid stability ▪ Enhances sensations of volume and mouthfeel ▪ Reduces astringency ▪ Improves aromatic persistence
	<p>APPLICATIONS During wine maturation, Surlì Natural:</p> <ul style="list-style-type: none"> ▪ Enhances wine structure, mouthfeel, aromatic complexity and persistence ▪ Protects wine from oxidation and improves shelf life ▪ Improves wine protein, tartrate and color stability
	<p>DOSAGE White wines: 20-30 g/hL (1.6-2.5 lb/1000 gal) Red wines: 30-50 g/hL (2.5-4.2 lb/1000 gal)</p> <p>Dosage can vary according to the variety, vintage, duration of treatment and temperature of wine. Performing laboratory trials is recommended to evaluate the sensory impact and in order to determine the best dosage.</p>
	<p>INSTRUCTIONS FOR USE Rehydrate in 10 parts water or wine while mixing continuously then add uniformly to wine. During treatment (at least six weeks), do weekly pump-overs or <i>bâtonnage</i> to help contact with wine. At the end of treatment, separate the product by racking.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 2.5 kg</p> <p>Sealed package: store in cool, dry, well-ventilated area. Open package: carefully reseal and store as indicated above. Once opened, use quickly.</p>
	<p>COMPLIANCE Product conforms to: Codex Œnologique International.</p> <p>Product approved for winemaking, in accordance with: Regulation (EU) 2019/934</p> <p>Product approved for winemaking by the TTB: Yeast cell walls used shall not exceed 3 lb/1000 gal (36 g/hL).</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.