








MANNOPROTEINS AND POLYSACCHARIDES

SURLÌ ONE

Inactivated yeast for wine maturation

	<p>COMPOSITION Inactivated yeast</p>
	<p>GENERAL CHARACTERISTICS SURLÌ ONE is an inactivated yeast for ageing <i>sur lies</i> as an alternative to or in combination with the fine lees produced during alcoholic fermentation. SURLÌ ONE improves the protein, tartaric and polyphenolic stability of wine, imparts greater complexity and aromatic persistence, reduces astringency, and increases the sensation of volume. In red and rosé wines, it contributes to color stabilization by copigmentation.</p> <p>SURLÌ ONE is produced with an aromatically neutral raw material; therefore, the formation of sulfide compounds during the <i>sur lies</i> phase is less likely with SURLÌ ONE than with natural lees. Additionally, at the end of treatment, wine still has its original fresh and fruit aromas.</p>
	<p>APPLICATIONS White, rosé and red wines:</p> <ul style="list-style-type: none"> ▪ Increase mouthfeel ▪ Increase aromatic persistency ▪ Increase tartrate and protein stability ▪ Decrease reductive characters and increase aromatic cleanliness ▪ Promote malolactic fermentation
	<p>DOSAGE 20-30 g/hL (1.7-2.5 lb/1000 gal) in white and rosé wine maturation 30-50 g/hL (2.5-4.2 lb/1000 gal) in red wine maturation</p> <p>Dosage can vary according to the variety, vintage, duration of treatment and temperature of wine. Laboratory trials are recommended to determine the proper dosage. USA Legal Limit: When used within the recommended dose rates this product does not exceed the legal limits set forth by the TTB.</p>
	<p>INSTRUCTIONS FOR USE Rehydrate SURLÌ ONE in an appropriate amount of water for 30 minutes and incorporate uniformly into the mass. During treatment (3-4 weeks), weekly pumping over or <i>batonnage</i> is required to increase contact of Surlì One with the wine. At the end of treatment, separate wine from SURLÌ ONE 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. Use quickly.</p>
	<p>COMPLIANCE Product conforms to: Codex Oenologique International.</p> <p>Product approved for winemaking, in accordance with: Regulation (EU) 2019/934 and subsequent amendments Product approved for winemaking by the TTB in accordance with 27 CFR 24.246. Total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroylglutamic acid per gram of yeast).</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.