







MANNOPROTEINS AND POLYSACCHARIDES

SURLI ONE

Coadjunct for wine maturation

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|  | COMPOSITION Enzymatically treated inactivated yeast. |
|  | GENERAL CHARACTERISTICS Surli One is a coadjunct to be used as an alternative to or in synergy with natural lees in the <i>sur lies</i> phase. Due to the enzymatic activation adopted for its production, Surli One quickly releases mannoproteins, therefore shortening maturation on lees. With only 3-4 weeks of treatment, Surli One reduces the risk of microbial pollution and appearance of off-flavors. Surli ONE also: <ul style="list-style-type: none"> ▪ Increases wine colloid stability ▪ Enhances sensations of volume and mouthfeel ▪ Reduces astringency ▪ Increases aromatic cleanliness ▪ Improves aromatic persistency <p>Surli 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 Surli One than with natural lees. Additionally, at the end of treatment, wine still has its original fresh and fruit aromas.</p> |
|  | APPLICATIONS White, rosé and red wines: <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>Second fermentation of sparkling wine:</p> <ul style="list-style-type: none"> ▪ Increase mouthfeel ▪ Regular and consistent fermentation ▪ Prevention of reductive character appearance |
|  | 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 5-20 g/hL (0.4-1.7 lb/1000 gal) second fermentation <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> |
|  | INSTRUCTIONS FOR USE Rehydrate Surli 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 Surli One with the wine. At the end of treatment, separate wine from Surli One by racking. |
|  | PACKAGING AND STORAGE CONDITIONS 2.5 kg <p>Sealed package: store in cool, dry, well-ventilated area. Open package: carefully reseal and store as indicated above. Use quickly.</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.



COMPLIANCE

Product conforms to:
Codex Œnologique International.

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).

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