



## SURLÌ ROUND

### WINE MATURATION AND STABILIZATION AGENT FOR RED AND ROSÉ WINES

#### COMPOSITION

Yeast hulls rich in mannoproteins, condensed and ellagic tannins.

#### GENERAL FEATURES

Appearance: beige colored powder, with a slight yeast odor.

**SURLÌ ROUND** is a polysaccharide complex specifically developed for the treatment of red and rosé wine. It can be used in alternative to or in synergy with the natural lees during the *sur lie* phase.

**SURLÌ ROUND** provides mannoproteins and tannins that are reactive with the polyphenolic and colorant compounds of the wine. When used during the maturation phase, better if in the early stage after the alcoholic or malolactic fermentation, it helps in stabilizing the color and in maintaining a younger hint.

At the palate, it increases the structure and reduces the astringent sensation, thanks to the release of mannoproteins. The tannins provided by **SURLÌ ROUND** assure a good antioxidant protection thus enhancing the aromatic intensity and persistency and allow to produce wines with a better longevity. **SURLÌ ROUND** can be also effective in reducing the herbaceous characters that are frequent in wine produced with unripe grapes.

#### APPLICATIONS

**SURLÌ ROUND** can be used in red and rosé wines for

- Maturation *sur lie*
- Increasing color stability and wine longevity
- Increasing wine structure and balance at the palate
- Reducing the herbaceous character.

#### DOSAGE

10-30 g/100L (0.8-2.5 lb/1000 gal) in rosé wines

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

Max. legal dosage in the EU: 60 g/100L (5 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 ROUND** in an appropriate amount of water for 30 minutes and incorporate uniformly into the mass. During the treatment (3-4 weeks), weekly pumping over or bâtonnage is required in order to increase contact of **SURLÌ ROUND** with the wine. At the end of the operation, separate the product from **SURLÌ ROUND** by racking.

#### PACKAGING AND STORAGE

2.5 Kg pot

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