








## MANNOPROTEINS AND POLYSACCHARIDES

# SURLÌ ROUND

Coadjunct for ageing and stabilization of red and rosé wines

	<p><b>COMPOSITION</b> Inactivated yeast, condensed tannins and ellagic tannins.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Surlì Round is a coadjunct for the treatment of red and rosé wines as an alternative to or in synergy with natural lees in the <i>sur lies</i> phase. When added to wine, preferably immediately after alcoholic or malolactic fermentation, Surlì Round protects aroma and color from oxidation and produces wines with better longevity, characterized by intense and complex aroma, more stable color and younger hue. On the palate, Surlì Round increases structure, volume and softness and reduces herbaceous characters that are common in wine produced with underripe grapes.</p>
	<p><b>APPLICATIONS</b> During red and rosé wine aging for:</p> <ul style="list-style-type: none"> <li>▪ Simulating "sur lie" ageing</li> <li>▪ Antioxidant protection of aroma and color</li> <li>▪ Increasing color stability and wine longevity</li> <li>▪ Increasing wine structure and balance on the palate</li> <li>▪ Reducing herbaceous characters</li> </ul>
	<p><b>DOSAGE</b> 10-30 g/hL (0.8-2.5 lb/1000 gal) in rosé wine 20-50 g/hL (1.7-4.2 lb/1000 gal) in red wine</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><b>INSTRUCTIONS FOR USE</b> Rehydrate in 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 with the wine. At the end of treatment, separate the product by racking.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 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><b>COMPLIANCE</b> Product conforms to: Codex CEnologique International.</p> <p>Product approved for winemaking, in accordance with: Regulation (EU) 2019/934 and subsequent amendments</p> <p>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). The residual amount of tannin, calculated in gallic acid equivalents, shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine. Only tannin which does not impart color may be used in the cellar treatment of juice or wine.</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.