



Biological Coadjuncts

SURLÌ VELVET

Sheet Code: SurlìVelvet/en

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COADJUNCT FOR MATURATION AND STABILIZATION OF WINES READY FOR BOTTLING

COMPOSITION

Yeast mannoproteins

GENERAL FEATURES

Appearance: beige powder with a mild yeast odour

Surlì Velvet improves wine chemical-physical stability and sensory quality by supplying polysaccharides and mannoproteins extracted from yeast cell walls.

Surlì Velvet has a stabilizing effect on wine color, proteins and tartrates.

Mannoproteins are also known to interact with polyphenolic and aromatic substances in wines which has significant effects on wine sensory qualities. **Surlì Velvet** increases aromatic complexity and intensity, improves mid-palate, and lengthens the persistence of taste sensations. When used in highly tannic red wines, **Surlì Velvet** can reduce the perception of astringency.

Surlì Velvet is completely soluble and can be used during maturation as well as right before bottling on clarified, stable and completely clear wines.

APPLICATIONS

- To significantly reduce astringent sensations associated with more aggressively tannic red wines.
- For increasing volume and complexity of white and red wines with limited body or mid palate
- For maturation in oak or stainless steel to increase wine colloidal stability.

DOSAGE

0.5-10 g/hL (0.04 – 0.08 lb/1000 gal)

The dosage can vary depending on the grape variety, vintage, treatment length and wine temperature. It is advisable to first complete laboratory bench trials and tasting to determine a suitable dosage.

INSTRUCTIONS FOR USE

Rehydrate one part **Surlì Velvet** into 10 parts wine. Stir continuously to avoid lumps. Add uniformly into the wine while pumping over, or preferably, with a Venturi device.

PACKAGING AND STORAGE

0.5 kg

Sealed package: keep the product in a fresh, dry, well ventilated place.

Opened package: carefully reseal the package and store as above indicated. Once opened, use rapidly. Attention: the product tends to absorb humidity.

Product compliant with the characteristics required by the:
Codex Œnologique International

Product approved for winemaking, in accordance with:
Regulation (CE) N. 606/2009

Product approved for winemaking by the TTB:
27 CFR 24.250.

Legal Limit: Amount used must not exceed 50-400 milligrams per liter (mg/L). GRAS Notice No. GRN 000284.