



SURLÌ VELVET PLUS

BIOLOGICAL COADJUNCT FOR THE MATURATION AND STABILIZATION OF WINES THAT ARE READY FOR BOTTLING

COMPOSITION

Formulation made of completely soluble polysaccharides and antioxidant peptides extracted from yeast cell wall.

GENERAL FEATURES

Appearance: beige-hazelnut powder with a mild yeast odour

Surlì Velvet Plus is a yeast derivative that is rich in mannoproteins and peptides with an antioxidant action.

Mannoproteins are known to interact with polyphenolic and aromatic substances in wines; thanks to this property, **Surlì Velvet Plus** has notable effects on the wine sensory quality: in particular it increases aromatic complexity and intensity, increases volume and in red wines reduces astringency.

The peptide content and the high antioxidant capacity also slow down the normal oxidative process in wines and therefore helps maintain fresher and long lasting sensory properties.

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

APPLICATIONS

- For all wine types to increase freshness, aromatic complexity and longevity
- For astringent red wine, to decrease astringency
- For light white and red wines, to increase mouthfeel and complexity in general.

DOSAGE

1-10 g/hL (0.08 – 0.8 lb/1000 gal)

The dosages can vary depending on the grape variety, vintage and the desired sensory effect. A dosage of 10 g/hL results in the addition of 5 ppm of peptides with high antioxidant properties. It is advisable to first complete laboratory trials to determine a suitable dosage.

INSTRUCTIONS FOR USE

Dissolve one part Surlì Velvet Plus into 10 parts wine. Stir continuously to avoid lumps. Add uniformly into the wine while pumping over, better using a Venturi tube.

PACKAGING AND STORAGE

0.5 kg packet

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

Opened package: carefully reseal the package and keep it as above indicated. Use quickly.

Warning: the product tends to absorb humidity.

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