








MANNOPROTEINS AND POLYSACCHARIDES

SURLÌ VELVET PLUS

Coadjunct for the maturation and stabilization of wines ready for bottling

	<p>COMPOSITION Yeast mannoproteins</p>
	<p>GENERAL CHARACTERISTICS Surlì Velvet Plus is an adjuvant based on mannoproteins extracted from yeast cell walls. Its use during aging or pre-bottling has the following effects:</p> <ul style="list-style-type: none"> ▪ Increase wine chemical-physical and colloidal stability ▪ Increase in oxidation resistance ▪ Increase the longevity of wine <p>Due to the known properties of mannoproteins interacting with polyphenolic and aromatic substances, Surlì Velvet Plus also has effects on the organoleptic quality of wine, in particular it increases the sensation of volume and, in red wines, it reduces astringency and preserves aromatic freshness and color.</p> <p>Surlì Velvet Plus is completely soluble and can be used during maturation as well as prior to bottling on clarified, stable and completely clear wine.</p>
	<p>APPLICATIONS During the aging of white, red and rosé wines or pre-bottling to:</p> <ul style="list-style-type: none"> ▪ Improve chemical-physical stability ▪ Increase the longevity of wine ▪ Preserve and improve sensory quality
	<p>DOSAGE 1-10 g/hL (0.08-0.8 lb/1,000 gal) Dosage can vary according to the variety, vintage, duration of treatment and temperature of wine.</p>
	<p>INSTRUCTIONS FOR USE Dissolve in wine at a 1:10 ratio while mixing continuously. Mix well to avoid the formation of clumps. Add uniformly to the total mass to be treated during a closed pump-over, preferably using a Venturi tube.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 0.5 kg</p> <p>Sealed package: store in cool, dry, well-ventilated area. Open package: carefully reseal and store as indicated above. Use quickly. Warning: The product tends to absorb moisture.</p>
	<p>COMPLIANCE Product conforms to: Codex Œnologique International.</p> <p>Product approved for winemaking, in accordance with: Regulation (EU) 2019/934</p> <p>Product approved for winemaking by the TTB: Under 27 CFR 24.250. The amount used must not exceed 50-400 milligrams per liter (mg/L). GRAS Notice No. GRN 000284.</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.