

MANNOPROTEINS AND POLYSACCHARIDES

SURLÌ VITIS

Coadjunct for wine maturation

	<p>COMPOSITION White grape skin tannins and plant polysaccharides (E414).</p>
	<p>GENERAL CHARACTERISTICS Adjuvant to be used during aging and pre-bottling, Surlì Vitis improves the chemical-physical stability of wine. The grape skin tannin bonds the prooxidant metals, thus improving the antioxidant protection of wine. Its effect on the oxidation-reductive potential opens the aroma and enhances the perception of fruity aromas. The polysaccharide fraction forms stable complexes with the polyphenolic substances of wine, thus contributing to an increase the sensations of softness, volume and sweetness and to a reduction in bitterness. Surlì Vitis is completely soluble in wine and its application does not require filtration or clarification. Because of this, it can be used on wine ready for bottling.</p>
	<p>APPLICATIONS Increase colloidal structure and improve chemical-physical stability of white, red and rosé wines.</p>
	<p>DOSAGE Red wine: 4-20 g/hL (0.3-1.6 lb/1000 gal) White and rosé wines: 2-10 g/hL (0.2-0.8 lb/1000 gal)</p> <p>Dosage can vary according to the variety, vintage, duration of treatment and temperature of wine. Preliminary laboratory trials should be conducted to determine the correct dosage and, when wine must be filtered, to determine the filterability index.</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. Generally, for white and rosé wines, the product should be added immediately prior to microfiltration. With red wine, microfiltration should be delayed for 24-48 hours.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 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>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: When used within the recommended dose rates this product complies with the limits set forth by the TTB under regulation title 27 CFR 24.246</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.