



SURLÌ VITIS

BIOLOGICAL COADJUNCT FOR WINE MATURATION

COMPOSITION

Provide selected white grape skin tannin and plant polysaccharides (E414).

GENERAL CHARACTERISTICS

Appearance: micro granules, soluble in water or wine.

Using **Surli VITIS** in the phase immediately preceding bottling allows the formation of stable colloidal complexes with the polyphenolic substances present in wine.

Organoleptically, this results in an increase in softness, volume, structure and perceived sweetness along with attenuation of the sensations of acidity and bitterness. Moreover, it augments antioxidant properties of wine.

Surli VITIS is suitable for treating red wines destined for the international market, when the sensation of perceived sweetness is to be heightened. When used on white and rose wines, it confers softness and lessens bitter sensations. In newly bottled wines, it decreases the perception of sulfur dioxide.

Surli VITIS is completely soluble in wine and its application does not require a filtration or clarification. Because of this, it can be used on wines which are ready for bottling

APPLICATION

The product should be used on stable wines which are ready for bottling. On such products, it increase colloidal structure and improves organoleptic quality of white, red and rosé wines.

DOSAGE

Red wine: 4-20 g/100L (0.3-1.6 lb/1000 gal)

White and rosé wines: 2-10 g/hl (0.2-0.8 lb/1000 gal)

Dosages can vary as a function of grape variety, year and the desired effect.

Preliminary laboratory trials should be conducted to determine the correct dosage and, when wines must be filtered, to determine the filterability index.

Generally, for white and rosé wines, the product should be added immediately prior to microfiltration. With red wines, microfiltration should be delayed for 24-48 hours.

INSTRUCTIONS FOR USE

Rehydrate in wine with constant agitation at a 1:10 ratio. Mix well to avoid the formation of clumps. Uniformly add the product to the entire volume to be treated during a pump-over, preferably by using a Venturi tube.

PACKAGING AND STORAGE CONDITIONS

1 kg (2.2 lbs) packet

Sealed package: keep in a cool, dry, well-ventilated place.

Opened package: carefully reseal and keep as above indicated. Once opened, use rapidly.

Product for Enological Use, conforming to the requirements of:
Reg. (EC) N. 606/2009