



## SURLI' MOUSSE

Yeast hulls rich in free mannoproteins

### ENHANCE FOAM QUALITY

#### General features

SURLI MOUSSE is a coadjunct made of yeast hulls specifically designed to enhance foam quality, stability and sensory quality of sparkling and frizzante-style wines.

Polysaccharides and mannoproteins released by SURLI MOUSSE contribute to final wine quality:

- Improving protein stability in white and rosé wines;
- Improving color stability in red and rosé wines;
- Enhancing mouthfeel and balance;
- Enhancing aromatic expression and persistence;
- Enhancing bubble quality and perlage persistence.

#### Applications

Improve foam and sensory quality during secondary fermentation.

#### Dosage

10-30 g/hL (0.8 – 2.4 lb/1000 gal)

Max legal dosage in EU: 40 g/hL (3.2 lb/1000 gal).

#### Instructions for use

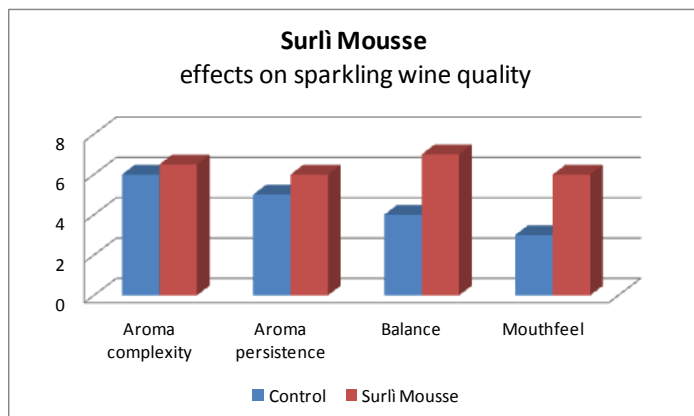
Dissolve SURLI MOUSSE in wine at a ratio of 1:10. Stir continuously to avoid lumps. Add uniformly to base wine at the same time as the *pied de cuve* addition.

#### Packaging

1 kg pack

#### Storage

Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above. Once open, use quickly.



Product for oenological use, as stated in:  
Regulation (EC) N. 606/2009

Product in compliance with the following specifications:  
Codex Œnologique International