





MANNOPROTEINS AND POLYSACCHARIDES

SURLÌ MOUSSE

Enhance foam quality

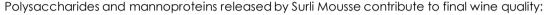


COMPOSITION

Inactivated yeast.



Surli Mousse is a coadjunct made of inactivated yeast specifically designed to enhance foam quality, stability and sensory quality of sparkling and frizzante-style wines.



- Improve protein stability in white and rosé wines.
- Improve color stability in red and rosé wines.
- Enhance mouthfeel and balance.
- Enhance aromatic expression and persistence.
- Enhance bubble quality and perlage persistence.



APPLICATIONS

When used during second fermentation, it improves foaming capacity and sensory quality of sparkling wine.



DOSAGE

10-30 g/hL (0.8 - 2.4 lb/1000 gal)

Laboratory trials are recommended to determine the proper dosage.



INSTRUCTIONS FOR USE

Dissolve in 10 parts wine and mix avoiding clump formation. Add homogenously to base wine before the addition of pied de cuve.



PACKAGING AND STORAGE CONDITIONS

1 kg

Sealed package: store in cool, dry, well-ventilated area.

Open package: carefully reseal and store as indicated above. Use quickly.

COMPLIANCE

Product conforms to:

Codex Œnologique International.

Product approved for winemaking, in accordance with: Regulation (EU) 2019/934



Product approved for winemaking by the TTB in accordance with 27 CFR 24.246.

The amount of Thiamine used shall not exceed 0.005 lb/1000 gallons (0.6 mg/L).

Total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroyglutamic acid per gram of yeast).

When used within the recommended dose rates the component(s) do not exceed the legal limits set forth by the TTB.

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.