

MAINTAIN FRESHNESS AND IMPROVE VOLUME

SURLÌ KPA

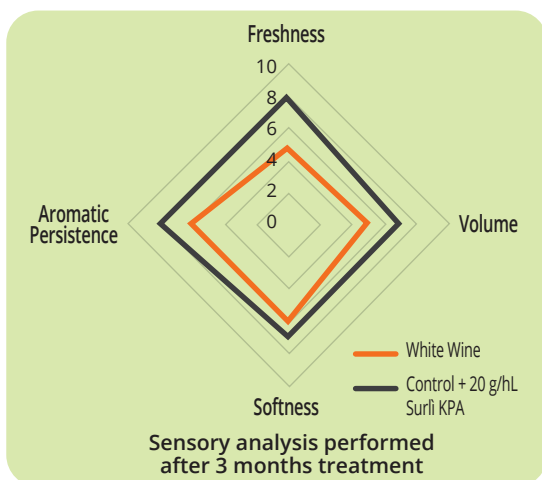
Surli KPA is a coadjuvant made from inactivated yeast and potassium polyaspartate (KPA) for use during fining to preserve the natural acidity of wine and improve volume.

SENSORY IMPROVEMENT

Inactivated yeast release mannoproteins contained in cell walls quickly and improve volume and softness.

MAINTAINING WINE FRESHNESS

Potassium polyaspartate (KPA) prevents the precipitation of tartaric acid in the form of potassium salt and helps to maintain the natural acidity of wine, increasing its freshness and prolonging its longevity.



	START	AFTER 3 MONTHS	
	CONTROL	CONTROL	CONTROL + 20 g/hL SURLI KPA
TARTARIC ACID g/L	3.5	2.8	3.35

Test performed on red wine stored in tank at approximately 15°C