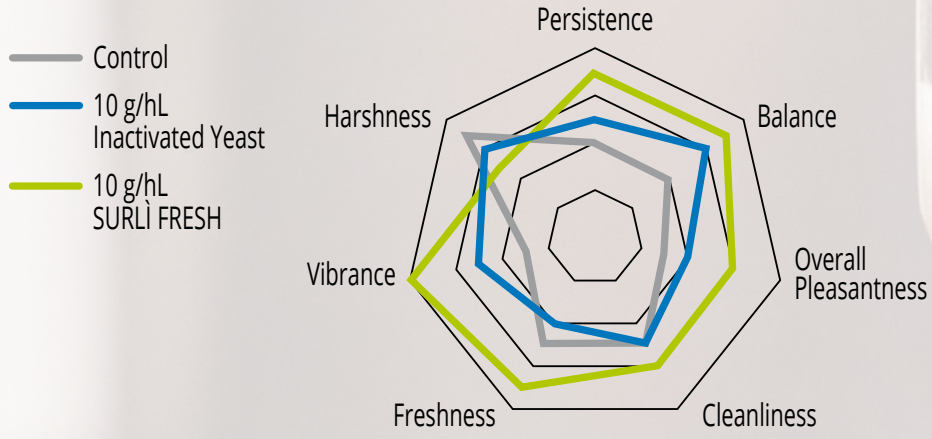
SURLÌ FRESH

WINES THAT ARE FRESH AND FRAGRANT FROM THE START, WITH LASTING IMPACT OVER TIME

Designed to preserve the vibrant character of wine by protecting color and aroma from oxidation. SURLÌ FRESH is a specialized solution formulated with natural polysaccharides and tannins to enhance freshness and elevate the sensory profile of wine.

FEATURES

- **Immediate Freshness**: Prevents wine from oxidation, maintaining its youthful, lively character from the moment of application.
- **Enhanced Taste Profile:** Improves the overall taste, delivering a crisp, harmonious, and vibrant sensation on the palate.
- **Long-Term Sensory Stability:** Supports long-lasting balance and freshness, ensuring the wine remains stable, persistent, and expressive even after extended ageing.
- **Versatile Application:** Ideal for white and rosé wines, whether undergoing short or long ageing. Suitable for base wine storage and *pied de cuve* preparation for both Charmat and Champenoise sparkling methods.
- **Aromatic Purity:** Protects the wine's aromatic identity, enhancing varietal expression while minimizing the development of premature ageing notes.



COMPARATIVE TEST CONDUCTED ON CHARDONNAY WINE (SPAIN).

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Inspiring innovation.