



SURLÌ ONE

WINE MATURATION AND STABILIZATION AGENT

COMPOSITION

Pure yeast hulls enzymatically activated.

GENERAL FEATURES

Appearance: light brown coloured powder, with a typical odour of yeast.

SURLÌ ONE is a coadjunct to be used as alternative or in synergy with the natural lees in the *sur lies* phase. Thanks to the enzymatic activation adopted for its production, SURLÌ ONE is very fast in releasing mannoproteins and therefore it allows to shorten the maturation on lees. In fact, in only 3-4 weeks treatment, reducing the risk of microbial pollution and appearance of off-flavours, SURLÌ ONE makes possible

- To increase wine colloids stability
- To enhance the sensations of volume and mouthfeel
- To reduce the astringency
- To increase aromatic cleanliness
- To improve the aromatic persistency

SURLÌ ONE is produced with a quite olfactory neutral raw material. That is why, SURLÌ ONE is safer than natural lees in reducing the risk of formation of sulphide compounds during the *sur lies* phase. Moreover, at the end of the treatment the wine still has the original fresh and fruit aroma.

APPLICATIONS

White, rosé and red wines:

- Increase mouthfeel
- Increase aromatic persistency
- Increase tartrate and protein stability
- Decrease reductive character and increase aromatic cleanliness
- Promote malolactic fermentation

Second fermentation of sparkling wines:

- Increase mouthfeel
- Regular and consistent fermentation
- Prevention of reductive character appearance

DOSAGE

20-30 g/100L (1.7-2.5 lb/1000 gal) in white and rosé wines

30-50 g/100L (2.5-4.2 lb/1000 gal) in red wines

5 – 20 g/ 100L (0.4-1.7 lb/1000 gal) second fermentation

Maximum legal EU dosage: 40 g/100L (3.3 lb/1000 gal)

The dosage can vary according to the variety, the vintage, the duration of the treatment and the temperature of the wine. Preliminary tests in the laboratory are suggested.

INSTRUCTIONS FOR USE

Rehydrate *SURLÌ ONE* in an appropriate amount of water for 30 minutes and incorporate uniformly into the mass. During the treatment (3 – 4 weeks), weekly pumping over or batonnage is required in order to increase contact of *SURLÌ ONE* with the wine. At the end of the operation, separate the product from *SURLÌ ONE* by racking.

PACKAGING AND STORAGE

2.5 Kg bag

Sealed package: keep the product in a fresh, dry, well ventilated place. Opened package: carefully reseal the package and keep as above indicated. Once opened, use rapidly.

Product for enological use, according to:
Regulation (EC) N. 606/2009

The indication supplied are based on our current knowledge and experience, but do not dispense the user from adopting the necessary safety precautions or from responsibility to use the product properly.