



SURLÌ ONE

WINE MATURATION AND STABILIZATION AGENT

GENERAL FEATURES

The **SURLÌ** range comprises products based on polysaccharides that are enzymatically extracted from the cell walls of selected autolysed yeast.

When used during wine maturation, **SURLÌ** increases structure and aroma intensity, improves balance, enhances mouthfeel and contributes to aging potential.

In white, red and rose wines, **SURLÌ** contributes to protein, tartrate and polyphenol stabilisation.

APPLICATIONS

The unique composition of *SURLÌ ONE* provides a rich source of polysaccharides, which increase the palate volume and mouthfeel. The polysaccharides interact with tannins, reducing astringency, improving aromatic persistence and enhancing flavours. Moreover, *SURLÌ ONE* reduces the risks of the formation of sulphide compounds from fine lees and absorbs other compounds that can contribute to unwanted aromas. *SURLÌ ONE* contributes to tartrate stability and greatly enhances protein stability. Due to its detoxifying effect, it promotes the commencement of malolactic fermentation. In sparkling wines, *SURLÌ ONE* contributes to rapid and consistent secondary fermentation, improving aromatic persistence and structure.

DOSAGE

20-30 g/hL in white wines

30-50 g/hL in red wines

5 - 20 g/ hL for secondary fermentation

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, at 35-40 °C for 2 hours and incorporate uniformly into the mass. During the treatment (3 - 6 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: store **SURLÌ** at a temperature between 5 - 15°C in a clean, dry, well-ventilated area.

Opened package: carefully reseal the package and store it under refrigeration. Any remaining product should be used quickly.