

# HARMONY™ FULL

*Sensory complexity and harmony in wines*

## CHARACTERISTICS

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Harmony Full is a yeast derivative specifically formulated to mimic all the benefits of aging on lees without the risks associated with using the post fermentation lees.

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Aging with Harmony Full can be in stainless steel or wood vessels and improves unbalanced wines, by bringing roundness, fullness and complexity in the mouthfeel. It helps improve the aromas with complex and persistent notes. In red wines it is suitable to fix tannin bitterness and harmonize the taste.

In red wines when used together with House A chips, beyond the increased structure it also offers an increase in fruity notes and aromatic cleanness. In all wines this pairing also reduces herbaceous notes.

When used during the second fermentation of sparkling wines Harmony Full improves the perlage which is more persistent.

## DOSAGE and INSTRUCTIONS FOR USE

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10-40 g/hl. Dissolve the product directly in the wine and keep in contact for a few weeks with periodic bâtonnage.

## PACKAGING

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500 g bags.

