

HARMONY™ MP

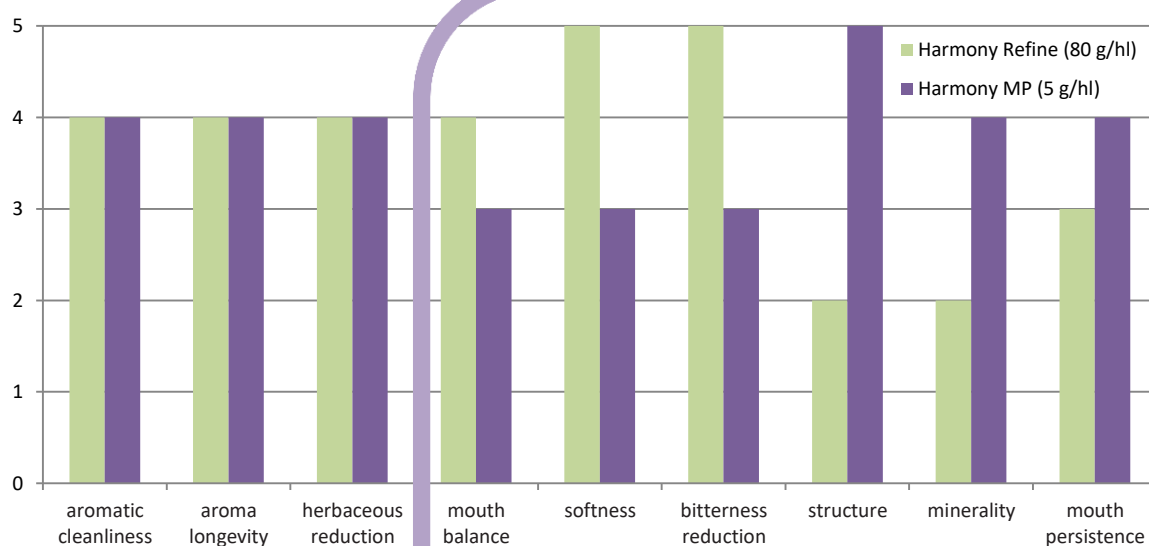
Mannoproteins: minerality, structure, persistence

CHARACTERISTICS

Harmony MP is a mannoprotein formulation that is instantly soluble for use during the preparation for bottling.

APPLICATIONS

Harmony MP, thanks to the yeast polysaccharides it provides, can increase wine stability, fullness and complexity, while avoiding long and at times unpredictable aging on the lees after the alcoholic fermentation. On palate, the treated wines are characterized by balanced minerality and greater length and persistence. Given its rapid solubility and fast action, Harmony MP is ideal for use shortly before bottling, on finished wines, where it can improve in a short time potential sensory deficits. It can also be used throughout the aging process, in alternative to or together with Harmony Full, when an appropriate time frame is not available or when there are low temperatures, or when it is not possible to do regular mixing.



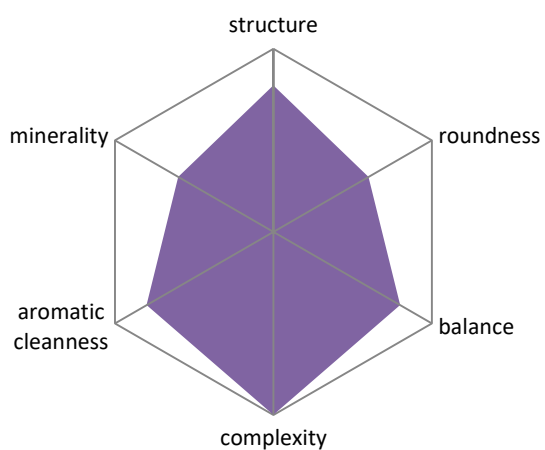
Different taste profiles obtained with Harmony Refine and Harmony MP in a slightly herbaceous Barbera wine with aggressive tannins.

DOSAGE and INSTRUCTIONS FOR USE

1-8 g/hl. Dissolve the product in a small amount of water or wine and add to the mass.

PACKAGING

500 g jars.



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