

HARMONY VITALITY

Yeast derivative to protect wines from oxidation

CHARACTERISTICS

Harmony Vitality is a derivative obtained from a *S. cerevisiae* strain rich of molecules characterised by thiolic groups, and therefore with a particularly high reducing activity.

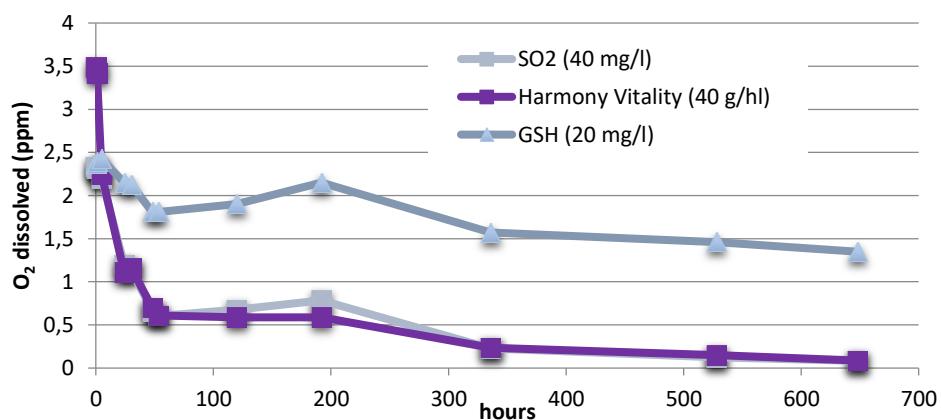
Used during the ageing and storage phases, it plays the important role of consuming dissolved O₂ and protecting both fragrances and colour from oxidative ageing phenomena.

APPLICATIONS

Harmony Vitality can be used from the end of alcoholic fermentation and the most evident results are obtained on white and rosé wines, even if its use is interesting in young red wines too.

Ageing in the presence of Harmony Vitality prolongs the longevity of the wines, in fact it allows to:

- prevent the browning of white wines' colour;
- preventing the yellow hue in rose wines by preserving the pink note;
- preserve the purple hue in young red wines;
- prevent the appearance of "evolved" notes, e.g. honey, due to premature ageing;
- avoid the degradation of fermentation and varietal aromas, both terpenic and thiolic;
- obtain more complex and balanced wines thanks to the polysaccharides released by the yeast wall.



Consumption of O₂ dissolved in white wine. The consumption rate of Harmony Vitality is comparable to that of SO₂.

DOSAGE and INSTRUCTIONS FOR USE

From 10 to 40 g/hl. Dilute the product in a little water or wine and dissolve homogeneously to the mass. Any bâtonnage improve the release of the parietal polysaccharides.

PACKAGING

500 g and 10 kg bags.



Harmony Vitality preserved the colour from browning more effectively than SO₂ and GSH (photo after 3 months of storage).



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