

## ULTRasi Darkberry

Red grape maceration for full-bodied wines

### APPLICATIONS

**ULTRasi Darkberry** is an enzymatic granular preparation for red grape maceration.

### ACTIVITY

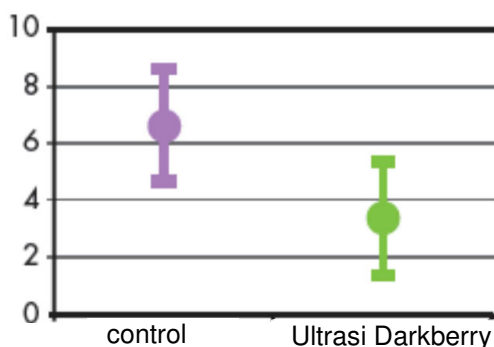
**ULTRasi Darkberry** offers both pectolytic and secondary actions that work synergistically to give a rapid extraction of anthocyanins and non-astringent tannins from the grape skins during maceration. The rapid action allows for maceration times to be shortened all while offering an optimal extraction of phenolic components as well as aromas also found in the skins. The specific action extracts tannins that are partially condensed with polysaccharides which offer colour stability and balance mouth structure.

**ULTRasi Darkberry** gives excellent results in terms of colour and aroma when used during cold prefermentation maceration.

**ULTRasi Darkberry** is mainly used on grapes that are suitable to make wines that have good structure and aging potential. Even in grapes that do not have optimal polyphenol content, the addition of **ULTRasi Darkberry** during the maceration helps reach a good anthocyanin/tannin balance.

### ADVANTAGES

- increased anthocyanin extraction;
- increased skin tannin extraction;
- increased aromatic component extraction;
- possibility to shorten maceration phase;
- greater stability of extracted colour;
- increase in free run and press wine;
- improved wine filterability.



### Classification Test on Barbera Grapes (2012)

The test defines a *preference scale*:  
the wine with the **lower score is the favourite one**.

The wines made from maceration with **ULTRasi Darkberry** was preferred thanks to the taste complexity. This is likely due to the greater degree of extracted polyphenol polymerization.

## OTHER INFORMATION

### ULTRasi Darkberry

- obtained from *Aspergillus niger*;
- is not from GM organisms and does not contain GM organisms;
- negligible Cinnamyl esterase and Anthocyanases activities.

## METHOD OF USE AND DOSAGE

Disperse the product in water or must (1:10 ratio) and add to the mass to be treated.

**In maceration:** 2-4 g/100 kg of grapes (0.04-0.08 lbs/Ton) and add it to the surface of the grapes, during pressing or during filling.

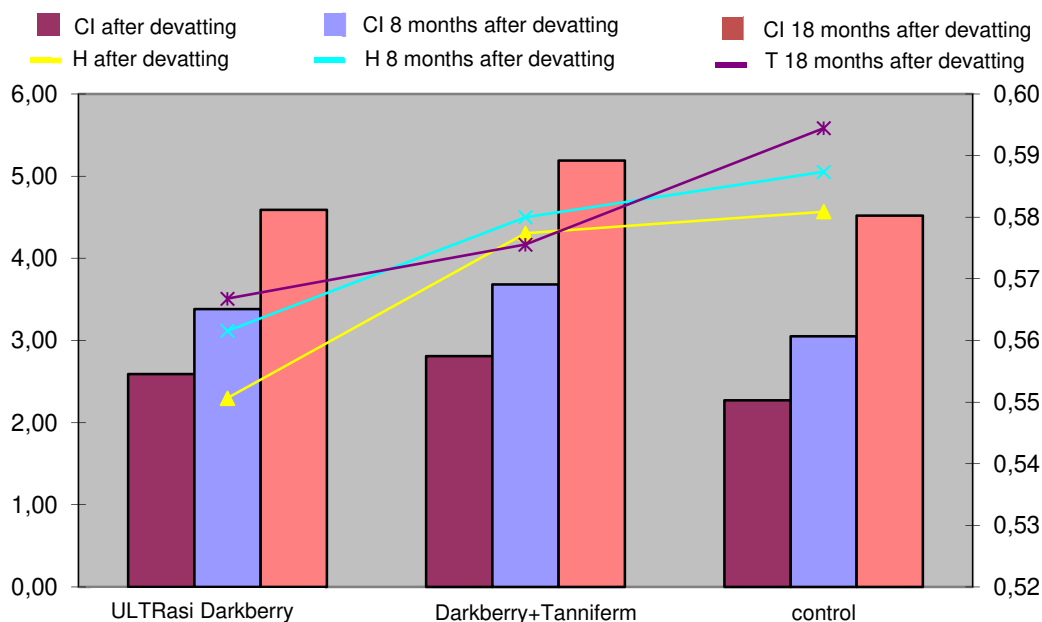
**Press wines:** 2-4 g/hl (0.04-0.08 lbs/Ton) must-wine and add it to the entire amount to be treated.

## PACKAGING AND STORAGE

100 g jars, 500 g polilaminare sachets.

Store sealed containers in a dry, clean area.

Colour intensity (CI) and Hue (H) evolution in Barbera wine (2012)



*This graph shows how Darkberry use (2 g/hl) during the maceration (5 days) of Barbera grapes influenced positively and significantly the colour stability over time. The combination with Tanniferm (20 g/hL) yielded a wine with a more intense colour, after 18 months, when compared to the treatment with only the enzyme.*