

# ULTRasi PASSION

*The expression of varietal thiols*

## CHARACTERISTICS

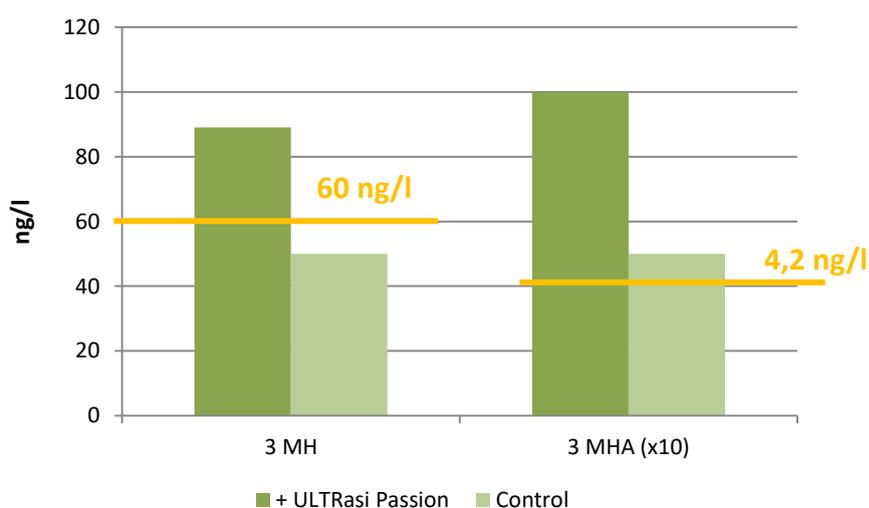
ULTRasi Passion is a pectolytic enzyme with important secondary maceration activities (e.g. cellulase and hemicellulase). These activities help extract thiol aromatic precursors and the presence of odorous molecules (3MH, 3MHA and 4MMP) in wine.

## APPLICATIONS

ULTRasi Passion is used to intensify the aromatic profile of wines obtained from varieties with a thiol character, e.g. Sauvignon, Vermentino, Pecorino, Gewurtztraminer, Grechetto, etc. and in rosé vinification from grapes with thiol aromatic potential. It is to be used during:

- alcoholic fermentation;
- ageing and storage.

The best results are achieved by using it when fermentation begins alongside specific yeasts such as Fervens Emotion and with adequate organic nutrition (wynTube Revelathiol).



*Aroma production (ng/l) in Trebbiano Spoletino with and without ULTRasi Passion (5 g/hl).*

*In wine with enzymes the concentration of both aromatic compounds is above the perception threshold (indicated in yellow).*

## DOSAGE and INSTRUCTIONS FOR USE

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4-6 g/hl. Dilute in water 1:10 and add to the must at the beginning of alcoholic fermentation or during wine ageing. It can even be added early in the phase of cold storage.

Do not use at the same time as fining with bentonite.

## PACKAGING and STORAGE

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250 g and 1 kg bottles.

Store the product in its original packing, in dry and cool conditions.

	ACTIVITY	ULTRasi Passion
PL Pectinlyase	Degrades pectins, encouraging a faster clarification	present
PG Polygalatturonases	Degrades non esterified pectins	
PE Pectin esterases	Complements the polygalatturonase action	
Cellulases and hemicellulases	Acts on the skin cellular structure by weakening them and hence favouring extraction phenomena	present
CE Cinnamyl Esterases	Acts on cinnamic esters from tartaric acid, by liberating volatile phenol precursors which give unpleasant odours	insignificant

