

## POLIMERSEI™ DC

Fermentation aid based on pre-treated cellulose

### POLIMERSEI DC

This product arose from the work which Dal Cin conducted in 1985 on vegetable fibers. The production technology increases the surface area in a manner which favours its interaction with the media and permits the maximum action.

Over the years, an increasing number of enologists have been able to verify its properties and appreciate its diverse advantages. Wines made with **Polimersei DC** at the beginning of, or midway through, the fermentation are generally cleaner from the organoleptic point of view which indicates a less stressed yeast metabolism. Generally, **Polimersei DC** permits a greater synthesis of fermentation aromas and an easier utilisation of sugar.

When curing a stuck fermentation, treatment with **Polimersei DC** is an efficient method to remove medium-chain-length fatty acids and to prepare the media for the second inoculation.

### APPLICATIONS

- restoration of the optimal turbidity of the must in cases of excessive clarification;
- regulate the alcoholic fermentation by preventing an excessive tumultuous kinetics;
- means to add oxygen during the fermentation;
- dispersion of the cells in the media, which favours contact between the yeast and the fermenting media;
- adsorption of inhibitors (medium-chain-length fatty acids).

#### METHOD OF USE

Completely disperse the product in a small amount of water, must or wine and add it to the entire volume to be treated.

**In fermentation:** 30-80 g/hl (2.5-6.7 lbs/1000 gal) for white wines and 50-100 g/hl (4.2-8.3 lbs/1000 gal) for red wines, at the beginning of, or at a point 1/3 into, the alcoholic fermentation.

**In refermentation:** 20-40 g/hl (1.7-3.4 lbs/1000 gal) before inoculation.

**Curing stuck fermentation:** 80-100 g/hl (6.7-8.3 lbs/1000 gal) while maintaining the mass in moderate agitation for 18-24 hours, and then inoculate.

#### PACKAGING

5 kg (11 lb) bags

			<b>Advantages</b>	
<b>Phase</b>	<b>Role</b>	<b>Conditions</b>	<b>Technology</b>	<b>Qualities</b>
White wine alcoholic fermentation, inoculum	support, oxygenation vehicle, detoxification,	high clarity, elevated potential alcohol	regulate kinetics, sugar consumption, rapid clearing	increase aromatic finesse, decrease volatile acidity and sulfurous compounds, more stable colour
Red wine alcoholic fermentation, inoculum	oxygenation vehicle, detoxification	anaerobic, presence of mycotoxins	regulate kinetics, sugar consumption, rapid clearing	increase aromatic finesse, decrease volatile acidity and sulfurous compounds, more stable colour, reduce toxins
End of maceration phase, red wines	support, detoxification	elevated potential alcohol, anaerobic		
Stuck fermentation	detoxification	elevated concentration of inhibitors (C6-C12)	better probability of success with the second inoculation	organoleptic preservation
Refermentation	detoxification	elevated potential alcohol, anaerobic	regulate the fermentation, sugar consumption, rapid clearing	aromatic finesse



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