

LIFTY BLOOM

White and rosé wines: freshness, cleanness and aromatic intensity

CHARACTERISTICS

Lifty Bloom is an innovative enhancer to be used during the fermentation of white and rosé wines.

The insoluble "structure" of plant polysaccharides (Polimersei) conveys yeast polysaccharides and condensed tannins, allowing their gradual release during the fermentation process.

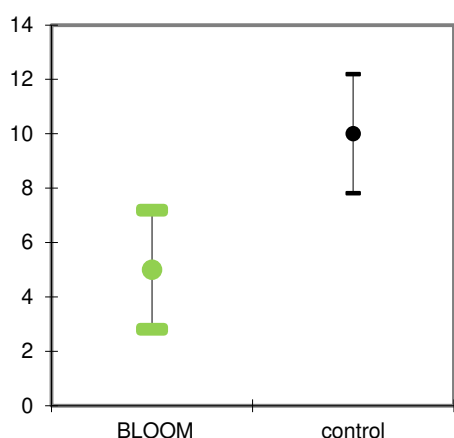
APPLICATIONS

Lifty Bloom performs three distinct actions:

- supports yeasts during all phases, from multiplication to actual fermentation;
- detoxifies the fermentation environment thanks to the combined action of specific polysaccharides;
- supplies yeast polyphenols and polysaccharides with specific sensory action.

Lifty Bloom allows you to obtain cleaner aroma, reduces herbaceousness and enhances floral and fruity notes. Wines produced with Lifty Bloom have a greater resistance to oxidation.

In any case, normal alcoholic fermentation is guaranteed, with a short lag phase and very fast finish; yeast metabolism is optimised and this helps to reduce the synthesis of unwanted by-products.



Wine treated in AF with Lifty Bloom (80 g/hl) came out top in the test for aroma as it was considered cleaner and with citrus and floral notes.

Lifty Bloom gave it greater balance on the palate.

DOSAGE and INSTRUCTIONS FOR USE

For white and rosé wines:

10-20 g/hl to give freshness and secondary fermentation.

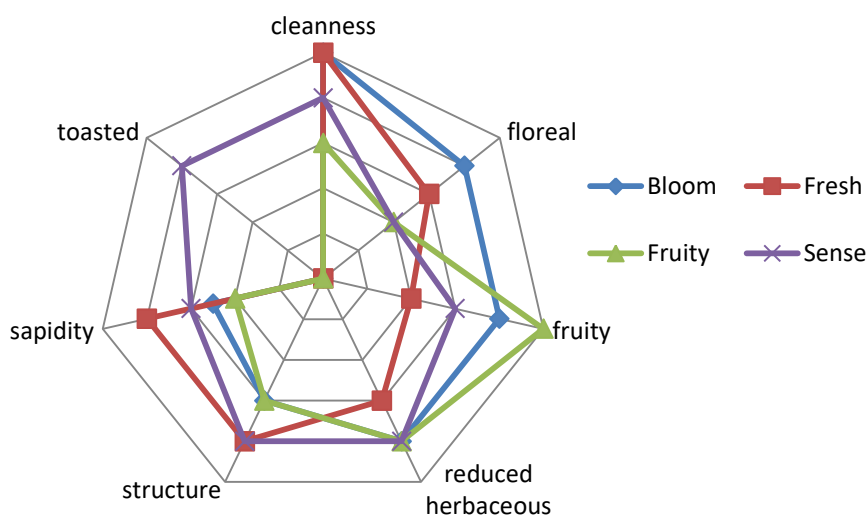
30-80 g/hl to give complexity.

Add Lifty Bloom directly to the must at yeast inoculation. An initial dissolution is not necessary.

PACKAGING and STORAGE

2 kg and 10 kg bags.

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



Sensory profiles obtained with the different Lifty.

Lifty Bloom stands out for its cleanliness and enhancement of floral and fruity notes.