

LIFTY FRESH

White, red and rosé wines: cleanliness, complexity, flavour

CHARACTERISTICS

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

The insoluble "structure" of vegetable polysaccharides (Polimersei) conveys yeast polysaccharides and non-toasted ellagic tannins, allowing their gradual release throughout the fermentation process.

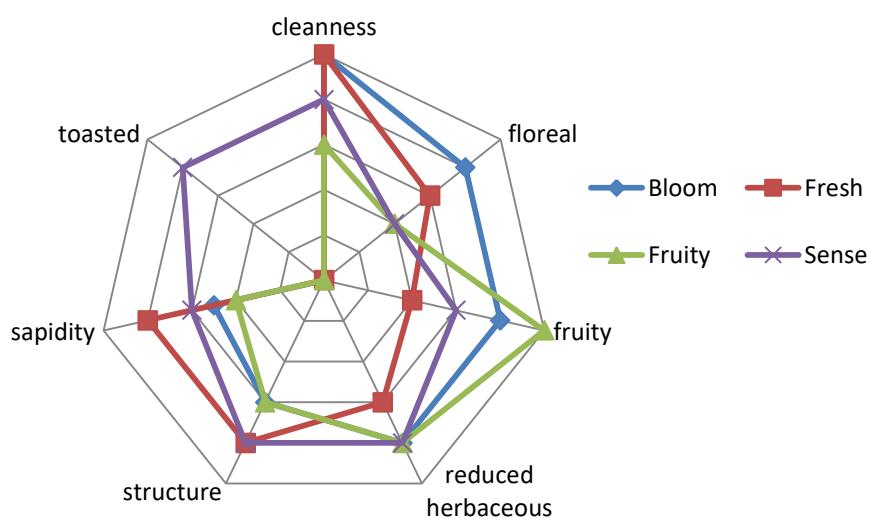
APPLICATIONS

Lifty Fresh 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;
- favours a clean aroma.

Lifty Fresh is recommended for all wines to optimise fermentation kinetics, obtain cleaner aromas, reduce herbaceous notes and defects related to an unhealthy harvest. Improved flavour and structure on the palate.

In any case, yeast metabolism is optimised and this helps to reduce the synthesis of unwanted by-products.



Sensory profiles obtained with the different Lifty.

Lifty Fresh stands out for its clean aromas and richness of sapidity on the palate.

DOSAGE and INSTRUCTIONS FOR USE

For white and rosé wines:

10-20 g/hl to give freshness and secondary fermentation.
30-60 g/hl to give complexity.

For red wines:

20-40 g/hl to obtain clean aromas.
50-80 g/hl to give complexity.

Add Lifty Fresh 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.



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