

LIFTY SENSE

TOP Flavour!

CHARACTERISTICS

Lifty Sense is an innovative additive to be used at the beginning of the alcoholic fermentation in order to optimize the fermentation environment and release antioxidant and characterizing components.

The insoluble "structure" of plant polysaccharides (Polimersei) retain the yeast polysaccharides allowing them to be slowly released during the fermentation progress.

APPLICATIONS

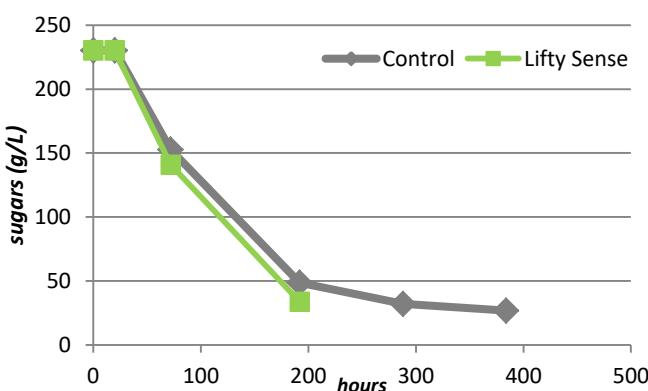
The components of Lifty Sense have three different roles:

- support for the yeast during all the phases, from multiplication to the actual fermentation stages;
- detoxification of the fermentation environment thanks to the combined action of specific polysaccharides;
- supply of polyphenols and yeast polysaccharides with specific sensory results.

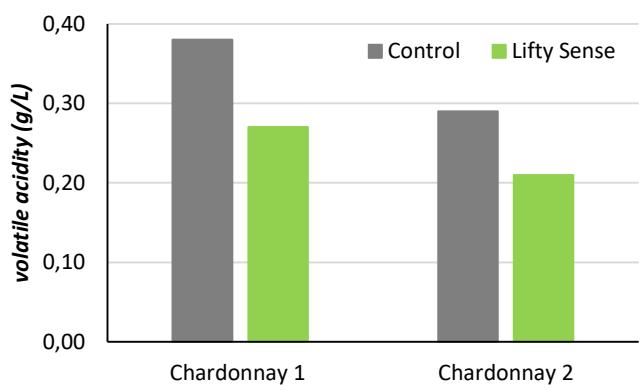
Suitable for all wines, whites, rosés and reds.

Wines fermented with Lifty Sense are characterized by full structure and savory in the mouthfeel. On the nose, the results depend on the dosage used; low dosages guarantee a clean aroma with a clear reduction in herbaceous notes. Medium/high dosages are suitable when elegant wood notes are desired.

In any case a regular fermentation kinetic is guaranteed, which a quick lag phase and rapid finish; the yeast metabolism is optimized and this helps reduce the synthesis of undesirable by-products, such as volatile acidity.



Fermentation kinetic of Chardonnay must fermented with or without Lifty Sense (100 g/hL)



Volatile acidity production in musts fermented with or without Lifty Sense (Chardonnay 1, 100 g/hL; Chardonnay 2, 30 g/hL)

DOSAGE and INSTRUCTIONS FOR USE

For white and rosé wines:

10-20 g/hL for freshness and secondary fermentation.

30-60 g/hL for complexity.

60-100 g/hL for stronger character.

For red wines:

30-50 g/hL for clean aromas.

60-100 g/hL for complexity.

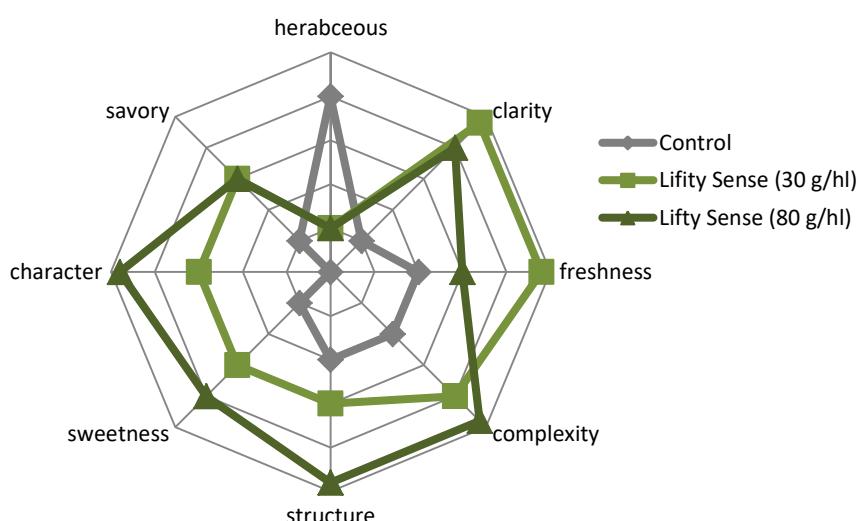
>100 g/hL for stronger character.

Add Lifty Sense 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 profile of wine fermented with or without Lifty Sense.



Dal Cin Gildo spa
20863 Concorezzo (MB)

Via I Maggio, 67 - Italy

www.dalcin.com - info@dalcin.com