

LISEM™ GLU

Yeast derivative, against oxidative ageing

FEATURES

Lisem GLU is a yeast derivative which, thanks to the important content of reduced glutathione (GSH) and reducing peptides, counteracts oxidative phenomena.

It is used in must and during alcoholic fermentation of whites and rosés, to prolong aroma freshness and to increase colour stability already during the vinification.

APPLICATIONS

The effects obtained by using Lisem GLU are as follows:

- in white wines, the yellow hue is retained;
- in rosé and young red wines, the purple hue is retained;
- fresh aromas, typical of young wines fermented under optimal conditions, are retained;
- the appearance of "evolved" notes, e.g. honey, which arise from premature ageing, are delayed;
- under reductive vinification conditions, it prevents weak fermentation kinetics by facilitating yeast metabolism.

Provide good nitrogen nutrition (at least 150 mg/l of FAN) to avoid the use of glutathione by yeasts.

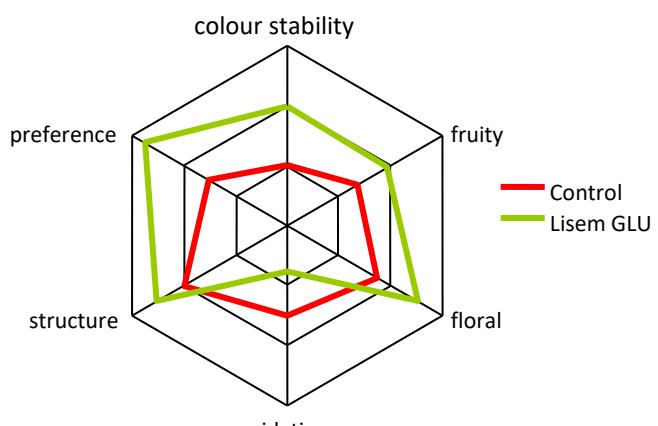
DOSAGE AND METHOD OF USE

10-30 g/hl. Completely disperse the product in a small amount of water or must and add it to the volume to be treated.

PACKAGING

500 g and 10 kg bag.

The effect of using 15 g/hl (1.3 lbs/1000 gal) of Lisem GLU on the sensory profile of a white wine tasted 6 months after completion of the alcoholic fermentation.



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