

## BRETTKILL

*Chitosan based microbiological stabilizer*

### CHARACTERISTICS

**BrettKill** is a non-allergenic product, useful for the microbiological stability of wines. Inhibits the development of *Brettanomyces* sp. allowing for the reduction or elimination of SO<sub>2</sub> use. Also suitable to inhibit the development of lactic and acetic acid bacteria.

The pre-activation process of the chitosan found in BrettKill guarantees its immediate dissolution in wine and also a high density of positive charges. These characteristics give a fast and efficient antimicrobial action, in particular against *Brettanomyces*. BrettKill reacts with the negative charges of the cell walls and membranes of microorganisms, consequently negatively affecting their functions and causing mortality; the cells then flocculate, precipitate, and can be easily removed by racking the wine.

The decrease in the microbial population already starts in the first hours after the addition, however since the product works through contact it is useful to leave the product in the wine for several days, the treatment efficacy increases with frequent stirring (bâtonnage). Once the product is removed, the wine is no longer protected from future microbial contamination, therefore it is important to ensure proper hygiene and evaluate subsequent additions of SO<sub>2</sub> or further BrettKill.

The treated wines also gain clarity and filterability thanks to the clarification action of chitosan.

### APPLICATIONS

BrettKill is recommended as an alternative to SO<sub>2</sub> and lysozyme, after the alcoholic fermentation and after the malolactic fermentation to:

- protect the wine from *Brettanomyces* sp. at the end of the MLF up until the end of the aging period;
- avoid the development of lactic acid bacteria in base sparkling wines, in the pied de cuve and during the second fermentation.

## INSTRUCTIONS FOR USE

Dissolve BrettKill carefully in water or wine 1:10 and add to the volume to be treated, homogenize well. Leave for at least 3-8 days contact time, better if with daily "bâtonnage" (lees stirring). Extending the contact time, even by 1-2 months, will lengthen the antimicrobial protection. Before adding BrettKill (ex. after AF or MLF) rack the wine to remove the coarse lees and turbid wine.

## WARNING!

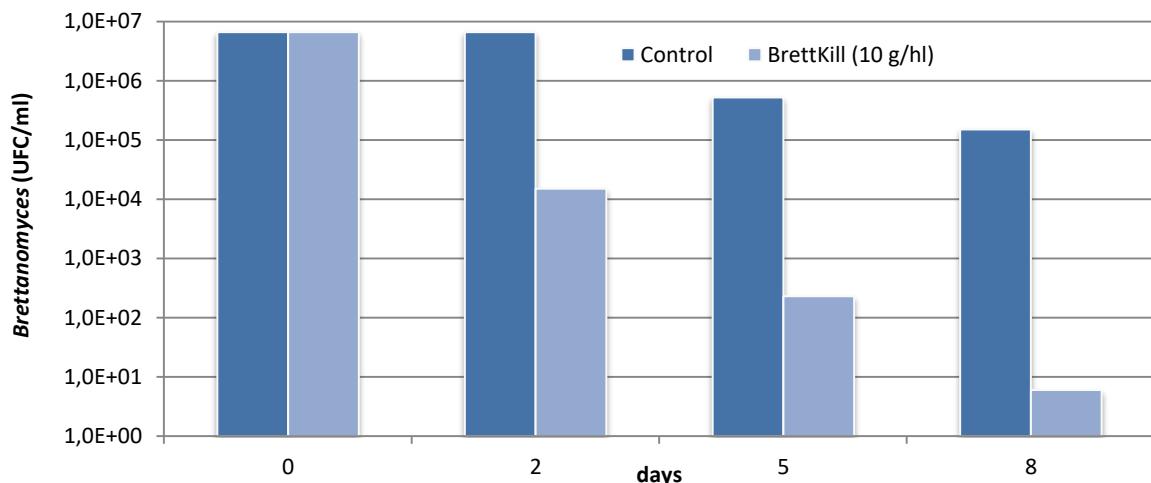
- Do not use if using yeast-bacteria coinoculation.
- The anti-microbial action is diminished in turbid musts and wines. In these cases a higher dosage is recommended.
- With racking the chitin derivatives are removed, together with the dead cells and the wine is then no longer protected from subsequent microbial spoilage. Consider adding SO<sub>2</sub> or another dose of BrettKill.
- To start the MLF in wines treated with BrettKill, the wine needs to be first racked and then inoculated with selected lactic acid bacteria.

## DOSAGE

The dosage depends on the level of microbial contamination and the time available to keep the product in contact with the wine. In general from 5 to 15 g/hL (maximum dosage permitted).

## PACKAGING

100 g and 500 g jars.



*Inhibition of Brettanomyces bruxellensis development in red wine, with and without BrettKill addition.*



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