

FENDER COLOR

For the colloidal stabilisation of red wines

CHARACTERISTICS

Fender Color is a mannoprotein extracted from *S. cerevisiae*, specific to assist the colloidal stability of red wines and in particular of the colouring matter.

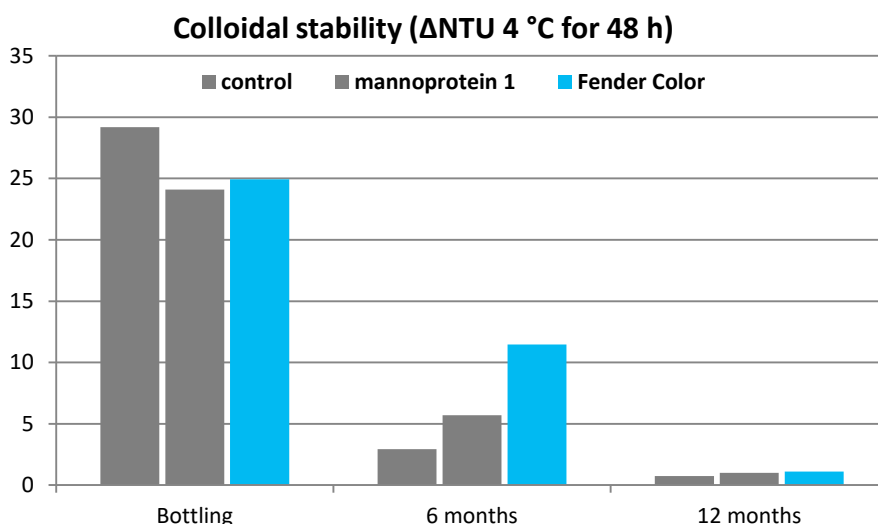
APPLICATIONS

The yeast starter and the extraction method have made it possible to obtain a mannoprotein with a molecular weight (40-60 kDa) particularly suitable for acting as a protective colloid; it therefore prevents macromolecules, especially protein-polyphenols, from aggregating and co-precipitating.

The main application of Fender Color is to help stabilise the colour of red wines by reducing or eliminating the use of cold stabilisation. The very best results are obtained with a working protocol that includes selective fining with Absolute Gold followed by adding Fender Color pre-bottling.

Fender Color also has an interesting stabilising action on potassium bitartrate, therefore it can reduce the need for cooling or support the action of metatartaric acid.

In terms of sensory profile, Fender Color has a positive impact on softness and fullness of taste.



Using Fender Color (20 g/hl) in Barbera wine made it possible to achieve colloidal and colour stability and to maintain it over time (Δ NTU <2).

INSTRUCTIONS FOR USE

Dissolve the product in a little water or wine and add to the mass

Fender Color is added for at least 24-48 hours to wine with IF suitable for microfiltration.

DOSAGE

Up to 20 g/hl.

PACKAGING

500 g jars.



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