

BATTKILL

Microbiological stabilizer based on chitosan. *miniTubes*™ Technology.

CHARACTERISTICS

BattKill is an allergen free product, useful for microbiological control in wines. Inhibits the growth of lactic acid bacteria and *Brettanomyces* sp. hence reducing or eliminating the need for SO₂ and lysozyme use. At the recommended dosage, it has hardly any effect on *S. cerevisiae*.

The chitosan, the active ingredient of BattKill, at wine pH is rich in positive charge that react with the negative charges of the cell walls and cellular membranes of microorganisms, hence compromising their functionality and causing their death. BattKill also causes the cells to flocculate and precipitate and these can then be easily removed with racking.

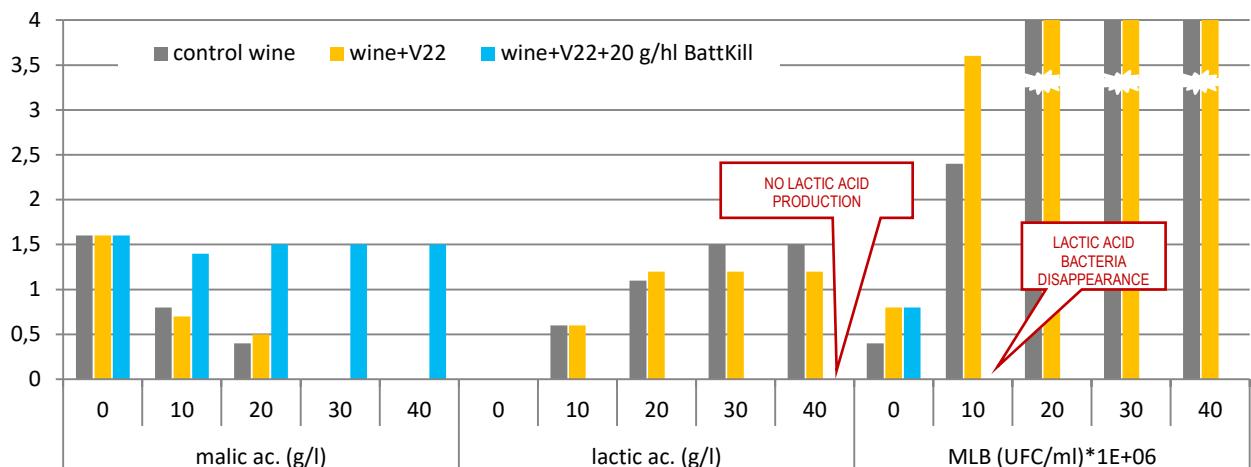
BattKill acts through contact, therefore its most effective with daily pumping overs and 5-10 contact days are needed. Once BattKill is removed with racking, the wine is no longer protected from subsequent spoilage and so it is important to pay attention to hygiene and potentially add SO₂ or another dosage of BattKill.

Wines treated with BattKill are more clear and easily filtered thanks to the fining action of the chitosan.

APPLICATIONS

After the alcoholic fermentation, BattKill is particularly recommended as an alternative to SO₂ and lysozyme use to:

- avoid or delay the malolactic fermentation;
- stabilize wines after the malolactic fermentation;
- avoid the development of lactic acid bacteria in base wines for sparkling wine production;
- avoid the development of lactic acid bacteria in the "pied de cuve" or during the second fermentation in sparkling wines.



Development of lactic acid bacteria (V22 with inoculation of 800.000 cell/mL) followed over 40 days. In the BattKill treatment (20 g/hl) the lactic acid bacteria are < 1000 UFC/ml after 10 gg., and there is no malic acid degradation nor the appearance of lactic acid.

INSTRUCTIONS FOR USE

Dissolve BattKill carefully in a small amount of water and add to the volume to be treated, homogenize well. Leave for at least 5-10 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 BattKill (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.
- Do not use if inoculating Enodoc TD3 or non-*Saccharomyces*.
- The anti-microbial action is diminished in turbid wines. In these cases a higher dosage is recommended.
- With racking the chitosan is removed together with the dead cells and the wine is then no longer protected from subsequent microbial spoilage. Consider adding SO₂ or another dose of BattKill.
- To start the MLF in wines treated with BattKill, the wine needs to be first racked and then inoculated with selected lactic acid bacteria.

DOSAGE

The dosage varies according to the microbial contamination level and the contact time available.

After AF to avoid MLF: 15-30 g/hL.

To stabilize after MLF: 20-30 g/hL.

In base wines for sparkling wine production to avoid MLF: 10-20 g/hL.

PACKAGING

500 g jar and 2 kg bag.



Dal Cin Gildo spa

20863 Concorezzo (MB)

Via I Maggio, 67 - Italy

www.dalcin.com - info@dalcin.com