AFTER THE HARVEST

DAL CIN

WINE GIVES COURAGE AND MAKES MEN MORE APT FOR PASSION
(Ovidio)

1949...
... His own passion for the science led Gildo Dal Cin to found his lab in Milan.

His own passion for the wine guided him to visit wineries and talk with enologists.

Today we continue his masterwork, listening and answering to a world which never stops: the enology.

INDEX

FOCUS

LONGEVITY

Better results for white and rosé wines

PREVENTING COLOUR OXIDATION

PHYTOKOLL VIP. Prevents and cures early oxidation phenomena in white wines, eliminates the most oxidized or oxidation sensitive polyphenolic fractions and maintains aroma freshness and taste over a longer period.

CLARAPOL DC. PVPP and casein based, it absorbs oxidizable polyphenolic substances (flavan polyphenols, catechins, astringent tannins and leucoanthocyanins), improves wine clarity, reduces undesirable metal and protein content in wines.

METALESS. For use in white and rosé wines for metal and phenolic compound removal (ex. catechins and cinnamic derivatives). Prevents browning, pinking and protects aromas from oxidative phenomena. MiniTubes™ Technology.

AROMA PROTECTION

KOLIREX GO FRESH. Specific fining agent to reduce riboflavin content in the wine, drastically reducing the possibility of “light-struck”. Also suitable for the polyphenol content correction and colour stabilization over time. MiniTubes™ Tecnology.

INFINITY FRUITY WHITE E RED. Revitalization before bottling, removal of mild defects or undesirable scents, aroma revelation, achieve better mouth balance.

REDOX LONGEVITY. Added to a ready to bottle wine, it acts against “light-struck” by both preventive and curative actions. Even in wines that are not at risk for “light-struck”, Redox Longevity stabilizes the colour over time, improving also the freshness and wine shelf life.

REDUCTION OF SO_2 USE

Protection, freshness and aromas

ANTIOXIDANT PROTECTION

INFINITY DÉCUVAGE. Used at racking off it allows an initial anthocyanin polymerization to improve colour stability. Thanks to the good antioxidant capacity, when used during racking it protects colour and aromas from oxidative phenomena.

INFINITY VERT. Condensed tannin obtained from Green Tea. In white and rosé wines, protects from oxidative phenomena improving the colour longevity and aromatic potential. In red wines, it partakes in anthocyanin condensation and colour stabilization. In all wines, including sparkling ones, it helps reduce molecules responsible for reductive notes.

INFINITY REDOX. Used at the end of the alcoholic fermentation to protect white and rosé wines from oxidative phenomena, during tank storage or racking.

TANNIBLANC. Protects wines from oxidation and enriches the structure. Does not bring astringency but improves the sensory characteristics of the treated wines.

MICROBIOLOGIC PROTECTION

BATTKILL. Based on chitin derivatives, it inhibits the development of lactic acid bacteria reducing or eliminating the need for SO_2. It is used to avoid the MLF (ex. in sparkling wines) or to stabilize the wines after the MLF.

BRETTKILL. Based on chitin derivatives. Protects wines from *Brettanomyces sp*. after the MLF and throughout the aging, reducing or eliminating the need for SO_2. Suitable also against lactic acid bacteria.

1

WINERY HYGIENE

WHEN THE WINERY IS "CLEAN":

Limitation of SO_2 use and reduction of re-contamination risks, better respect for wine aromas, limitation of subtractive treatments and improved production sustainability.

		REMOVAL OF COARSE DEPOSITS	REMOVAL OF DIRT, COLOUR AND MICROFLORA	MICROFLORA REMOVAL
	**PUMP AND HOSES** Plant residues, must, wine, lees, microflora, colour	*Daily:* hot H_2O flux (not reusable)	*Every 2 days:* **DICISAN SPECIAL**	*Weekly:* **VKS**
	**STAINLESS STEEL TANKS** Tartrates, colour, yeast, bacteria	*At every racking and to remove tartrates:* **SGROMMATORE** or **SGROMMATORE Liquido**	*At filling:* *(after a long time)* **DICISAN SPECIAL**	*When needed:* **VKS**
	**CONCRETE AND FIBERGLASS TANKS** Tartrates, colour, yeast, bacteria	*At every racking and to remove tartrates:* **SGROMMATORE** o **SGROMMATORE Liquido**	**DICISAN SPECIAL** **SPUMASAN**	*When needed:* **VKS**
	**WOOD TANKS** Tartrates, colour, yeast, bacteria	**SGROMMATORE** **SGROMMATORE Liquido**		**DC/QUATTRO** **VKS**

		REMOVAL OF COARSE DEPOSITS	REMOVAL OF DIRT, COLOUR AND MICROFLORA	MICROFLORA REMOVAL
	**FILTRATION SHEETS** Dirt, colour, odours		*In recirculation:* **DICISAN SPECIAL** *External Cleaning* **SPUMASAN**	**BIOXAN**
	**EXCHANGERS** Calcareous deposits, organic deposits, colour	**SGROMMATORE** **SGROMMATORE Liquido**	**FOSFACID**	**VKS**
	**KEGS** Organic deposits, colour	*At every use:* **DETERKEG**	**DICISAN SPECIAL**	
	**BOTTLE WASHING** Dirt, label removal	*Detersion* **DETERGLASS** *Neutralization* **FOSFACID**		
	**CONVEYOR BELTS** Lubrication, removal of wine residues and sludge	*During operation:* **SCIOLIN** *Equipment cleaning:* **SPUMASAN**	**VELOSAN**	
	**FILLER** Wine residues and microflora from previous bottlings	*Every day and for each different product:* **SGROMMATORE Liquido**	**DICISAN SPECIAL**	*Every day and for each different product:* **BIOXAN** o **VKS**
	**FILTRATION LINE** Organic clogging residues and microflora	**SGROMMATORE** *For filter cartridges refer to the indications provided by the supplier.*		**BIOXAN** or **VKS** *For filter cartridges refer to the indications provided by the supplier.*

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FINING AGENTS

SPECIFIC TREATMENTS

Kolirex Go Fresh

Specific fining agent for drastic reduction of riboflavin in wine. Useful also to correct the polyphenol content as well as stabilize colour over time. MiniTubes™ Technology.

Dosage
To prevent light-struck: 2-30 g/hL according to the riboflavin content.
To adjust or stabilize the colour before bottling: 5-10 g/hL

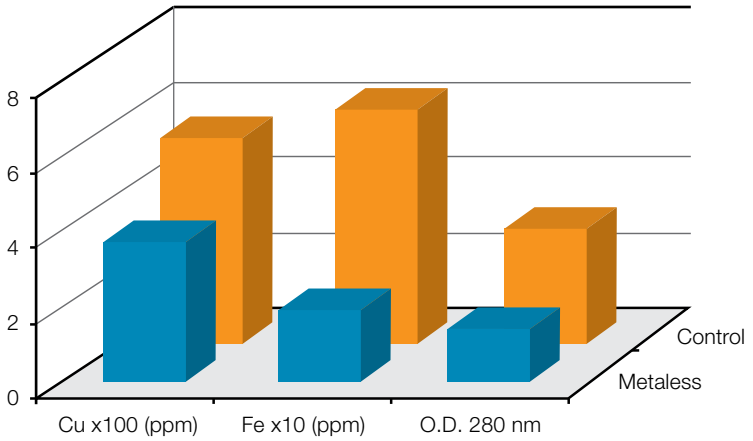
Packaging
2 kg and 10 kg bag.

Metaless

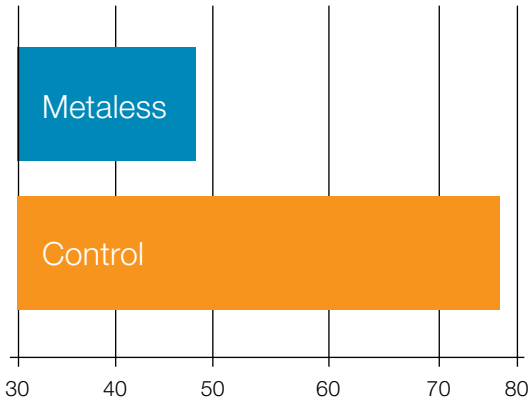
To increase wine shelf-life. Removes metals and catechins, hence protecting aromas (both varietal and fermentation ones) and preventing browning and pinking. MiniTubes™ Technology.

Dosage
30-80 g/hL (maximum dosage).

Packaging
2 kg and 10 kg bag.



Reduction of copper, iron and total polyphenols (O.D. 280 nm) after treatment with Metaless (30 g/hL).



Pinking tendency (% increase in O.D. 540 nm after oxidation) after treatment with Metaless (30 g/hL).

CATECHINS, METALS AND OXIDATION SENSITIVITY IN WHITE WINES

Catechins, or **flavanols**, are a group of compounds that belongs to the phenol family. Catechin oxidation causes alterations in wine colour, such as browning. Browing can be controlled by reducing the factors that can lead to this problem, in particular:

- Catechins, oxidizing agent;
- Copper and Iron, reaction catalyst.

CATECHIN REDUCTION.

Clarapol DC and DC POL G (Graph 1) are the most suitable products in terms of catechin content reduction.

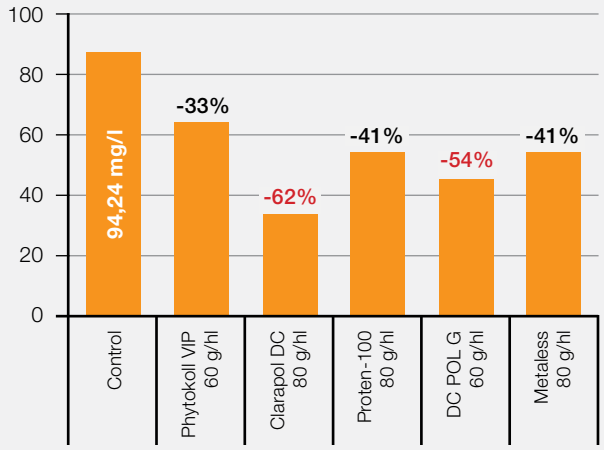
METAL REDUCTION.

Metaless and Proten-100 (Graph 2), as well as a good capacity to reduce catechins, it is very efficient in metal removal.

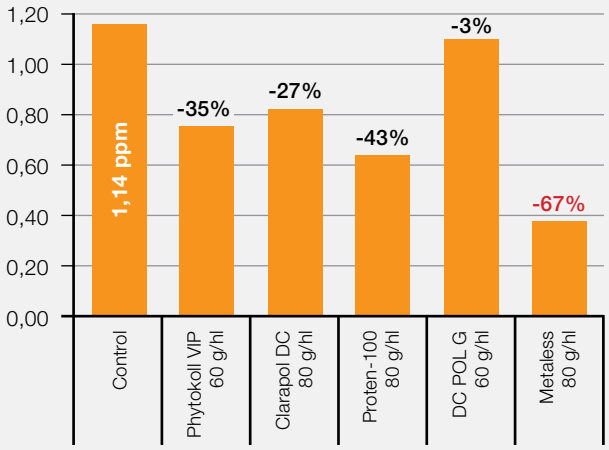
RESISTANCE TO OXIDATION.

By reducing catechins and metals (Graph 3), Metaless and Proten-100 guarantee the best results in terms of **browning resistance**. For Organic wines it is possible to treat with Phytokoll VIP, even at high dosages.

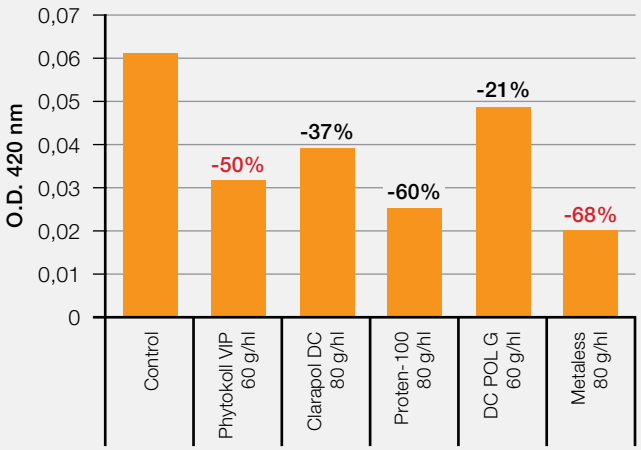
% CATECHIN REDUCTION



% IRON REDUCTION



% REDUCTION IN WINE OXIDABILITY
(Oxidation test with H_2O_2)



Colour browning in control wine and in treated wine. Oxidation test with H_2O_2

MINITUBES™ TECHNOLOGY

Mosaico Protect

In white and rosé wines, for fining, stabilization and sensory refinement. The yeast derivatives smoothen out the acidity and balance the mouthfeel. The reactivity of chitosan with oxidized compounds, as well as with copper and iron, contrasts oxidative phenomena, giving back freshness and reducing bitter notes while restoring the right hue of wine.

Dosage
10-30 g/hL.

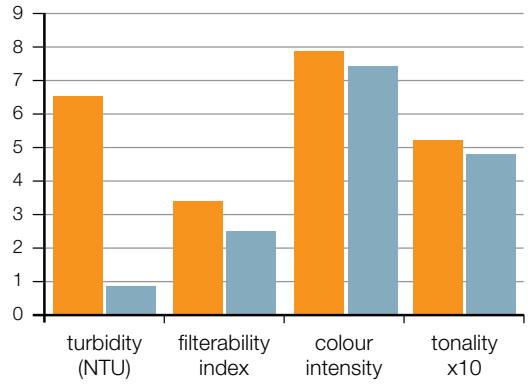
Packaging
2 kg and 10 kg bag.

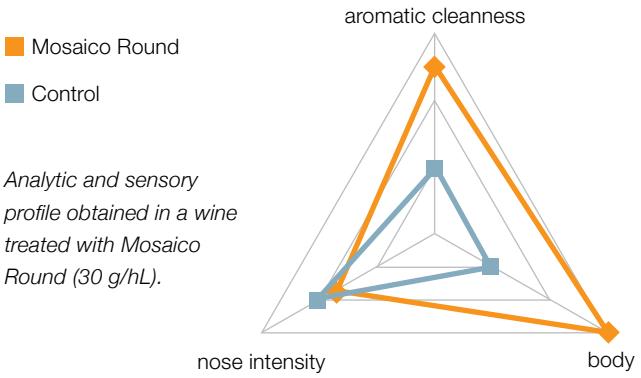
Mosaico Round

Provides red wine clarity, improves the filterability, corrects oxidative colour defects, smoothens tannic bitterness and gives volume in the mouthfeel. The yeast derivatives make the wine softer and more balanced. The chitin derivatives guarantee the elimination of fractions susceptible to oxidative degradation and at last the chitosan action reduces *Brettanomyces* contamination risks.

Dosage
10-30 g/hL.

Packaging
2 kg and 10 kg bag.





Analytic and sensory profile obtained in a wine treated with Mosaico Round (30 g/hL).

DC-POL G

PVPP with miniTubes™ technology to remove oxidized or oxidizable polyphenols. Prevents oxidative degradation and refreshes oxidized products, making them more fresh and clean. The absence of powder and immediate dissolution are the main advantages of the product.

Dosage
5-20 g/hL. Up to 80 g/hL (maximum dosage).

Packaging
1 kg and 10 kg bag.

Grandecó

Decolourizing carbon with high absorbance of colorant matter found in wines. miniTubes™ technology has allowed for the production of a powder free carbon that has very good dissolution and hence a reduced preparation time.

Dosage
Up to 100 g/hL (maximum dosage).

Packaging
2 kg and 10 kg bag.

Carb-Off

Carbon to correct sensory faults resulting from *Botrytis* or other contaminating microorganisms. Particularly suitable against volatile phenols, geosmin, and garlic scents.

Dosage	**Packaging**
Up to 100 g/hL (maximum dosage).	2 kg and 10 kg bag.

Kolirex C

Bentonite and carbon formula, for white wines that require protein and polyphenol colloidal stabilization.

Dosage	**Packaging**
Final touches before bottling: 15-30 g/hL. In case of strong oxidation: 60-70 g/hL.	15 kg bag.

Kolirex P

Bentonite and PVPP formula. Suitable for all wines, to prevent protein and polyphenol instability.

Dosage	**Packaging**
10-60 g/hL.	10 kg bag.

Poliferm P

Fining agent specifically for second fermentations in autoclave. To obtain better aroma freshness and purity as well as support a regular fermentation kinetic, while optimizing the capacity of the selected yeast strain.

Dosage	**Packaging**
20-50 g/hL.	10 kg bag.

ORGANIC FINING AGENTS
Plant based

Phytokoll™ APP

Potato and pea protein, for the fining of white and rosé wines. When used with Topgran+ it provides a high clarification capacity, facilitates the filtration, improves the aroma purity and stabilizes the colour, together with the removal of oxidized or oxidizable polyphenol fractions.

Dosage
10-30 g/hL.

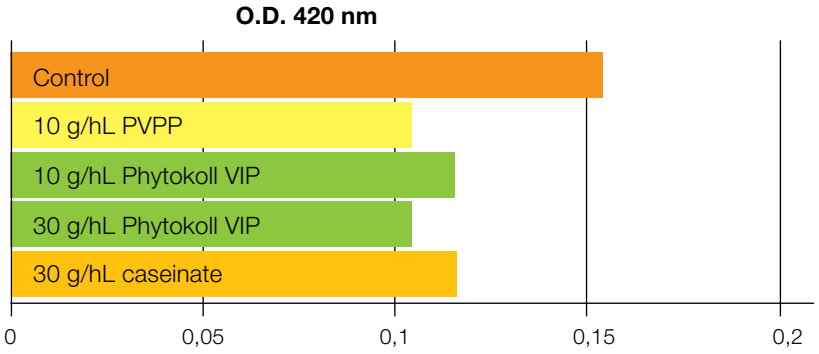
Packaging
500 g and 15 kg bag.

Phytokoll™ VIP

Allergen free plant proteins. In white wines, it prevents and cures early oxidative phenomena and maintains freshness in the aroma and taste even over time.

Dosage
5-30 g/hL.

Packaging
500 g and 20 kg bag.



Effect of PHYTOKOLL VIP on the colour of a white wine.

Albumin

Egg albumin

For red wine fining to remove astringent tannins from wines pressed at high pressure. Softens bitterness in young wines, binds with unstable polyphenols hence improving the colour tone and stability.

Dosage
2-10 g/hL.

Packaging
1 kg and 10 kg bag.

Casein

Proten-100

Potassium caseinate to cure and prevent oxidation and aging phenomena in wines.

Dosage
20-50 g/hL.

Packaging
1 kg and 20 kg bag.

Gelatines

Sologel

High hydrolysis degree gelatine in a stabilized solution at high concentration (> 50%); highly reactive with wine tannins.

Dosage	**Packaging**
5-40 mL/hL, depending on wine tannicity.	25 kg tank and 1200 kg IBC.

Gelatina 25 e Gelatina 40

High hydrolysis degree gelatine in a stabilized solution at 25% or 40%.

Dosage	**Packaging**
2,5-20 mL/hL of dry substance or more, depending on wine tannicity.	1 kg bottled, 25 kg tank and 1100 kg IBC.

Gelatina nebulizzata

AF

Very fine powder, soluble in cold water.

Dosage	**Packaging**
1-20 g/hL, depending on wine tannicity.	500 g and 25 kg bag.

Gelatina oro (Sheets/Granular)

AF

Low hydrolysis degree gelatine, soluble in tepid water. Available in sheets or ground form.

Dosage	**Packaging**
1-20 g/hL, depending on wine tannicity.	Sheets: 500 g box. Granular: 1 kg and 25 kg bag.

Isinglass

Ittiocolla S

AF

Fish isinglass for the fining and clarification of white and rosé wines and for the finishing of high quality red wines. Easy to prepare.

Dosage	**Packaging**
0,5-3 g/hL.	500 g and 5 kg bag.

COMPLEX FINING AGENTS

Clarapol DC

PVPP and casein formula, absorbs oxidizable polyphenol compounds (flavanoid, catechins, astringent tannins and leucoanthocyanin), improves the clarity and reduces undesirable metal and protein content.

Dosage	**Packaging**
10-50 g/hL.	500 g and 10 kg bag.

Clarapol VIP

PVPP and plant protein fining and stabilizing agent. For white and rosé wines it helps prevent oxidative phenomena that affect the colour and aromas.

Dosage	Packaging
10-50 g/hL.	15 kg bag.

Clarasi DC

Casein (> 65%), is recommended for products affected by oxidative casse or in wines without problems but in order to avoid or reduce oxidative phenomena over time. Protects from metal casse, especially ferric phosphate casse.

Dosage	Packaging
20-100 g/hL.	1 kg and 25 kg bag.

Clarasi VIP

Plant protein based fining and stabilizing agent for white wines; removes polyphenols, catechins, leucoanthocyanins and substances involved in the oxidative aging of white wines. Restores wines affected by premature aging by removing oxidized compounds.

Dosage	Packaging
20-100 g/hL.	500 g and 15 kg bag.

Albakoll™ B

Fining and stabilizing agent for commercial white and rosé wines, where a fining action together with stabilization against casse or oxidation is needed.

Dosage	Packaging
40-80 g/hL.	1 kg and 25 kg bag.

Albakoll™ R

Fining and stabilizing agent for red wines; provides a rapid clarification action, consequently facilitating the next procedures, increasing the filterability and maintaining the wine structure over time.

Dosage	Packaging
40-80 g/hL.	1 kg and 25 kg bag.

Albakoll™ T

Fining and stabilizing agent for vinegar and “difficult” white wines. Suitable for the stabilization of polyphenol or protein colloids.

Dosage	Packaging
50-150 g/hL.	1 kg and 25 kg bag.

INORGANIC FINING AGENTS

PVPP

DC-POL P

Powder PVPP, removes oxidized or oxidizable polyphenols. Prevents oxidative degradation and restores youth to oxidized products.

Dosage	**Packaging**
Up to 80 g/hL (maximum dosage).	1 kg and 20 kg bag.

DC-POL T

For the treatment of wines that need to be improved in terms of aromatic and chromatic characteristics.

Dosage	**Packaging**
Up to 80 g/hL (maximum dosage).	1 kg and 20 kg bag.

Carbon

Carbodec Plus

Very fine activated carbon, that controls the tone of the finished wine.

Dosage	**Packaging**
Up to 100 g/hL (maximum dosage).	15 kg bag.

Carbodec DC

High efficiency activated carbon.

Dosage	**Packaging**
Up to 100 g/hL (maximum dosage).	10 kg bag.

Clean Up

Carbon to correct sensory faults resulting from contaminating microorganisms. Particularly suitable against volatile phenols, geosmin, and garlic scents.

Dosage	**Packaging**
Up to 100 g/hL (maximum dosage).	20 kg bag.

Various

Sil-30

Stabilized alkaline solution of silica sol at 30%. For wine fining together with gelatine.

Dosage	**Packaging**
50-100 g/hL.	25, 30, 40 kg tank and 1000 kg IBC.

FINING AGENTS

	DESIRED RESULT	WHAT PRODUCT TO USE	PRODUCT FEATURES
PROTEIN REMOVAL AND FINING	ease of use, compact sediment, good protein removal	**BENTO.ZERO**	granular bentonite, instant preparation and no sediment
	protein removal and clarity	**TOPGRAN+**	easier + efficient + powerful
	removal of oxidized or oxidizable fractions	**CLARASI VIP**	allergen free
	removal of oxidized or oxidizable fractions and protein removal	**PHYTOKOLL APP**	the perfect mix of potato and pea protein
		CLARAPOL VIP	allergen free
		MOSAICO PROTECT	miniTubes™ technology
CLARIFICATION	wine clarification at low dosages, protein removal and colloidal stability	**GELBENTONITE**	the most active bentonite
		BENTOWHITE GEL	
	clarification and reduction of bitter and herbaceous notes	**ITTIOGREEN**	organic isinglass
		ITTIOCOLLA S	isinglass
PHENOLIC STABILITY	removal of oxidized and oxidizable phenols	**DC-POL G**	PVPP miniTubes™
	for the finishing touches on white and red wines at low dosages	**KOLIREX P**	bentonite + PVPP, miniTubes™
	phenol correction and riboflavin removal	**KOLIREX GO FRESH**	miniTubes™ technology
	metal and catechin removal	**METALESS**	PVI/PVP miniTubes™
RED WINE FINING	fining young red wines	**ALBAKOLL R**	allergen free
	correction of oxidative colour defects, bitter tannin reduction, protection against *Brettanomyces*	**MOSAICO ROUND**	miniTubes™ technology
TANNIN CORRECTION	for young wines and press wines	**SOLOGEL**	liquid gelatine
	for structured red wines, eliminates excessive tannins	**GELAGREEN**	organic gelatine soluble in warm water
		GELATINA ORO	gelatine soluble in warm water
COLOUR REMOVAL	finishing touches at low dosages on white wines	**KOLIREX C**	bentonite + carbon, miniTubes™
	colour correction of white wines	**GRANDECO'**	miniTubes™ carbon
OFF-FLAVOUR REMOVAL	reduction or removal of volatile phenols and other aroma defects.	**CARB-OFF**	deodorant carbon miniTubes™
		CLEAN UP	deodorant carbon

3

BENTONITES

Bentowhite Gel

Bentonite in filaments with high activity, for protein stability at low dosages. Removes toxins and allergens.

Dosage
10-30 g/hL. Pour in water 1:20 and wait at least 30'-60'.

Packaging
10 kg bag.

Topgran+

Bentonite that satisfies quality winemaking needs of protein stability and clarification without waste and without sacrificing the sensory quality.

Dosage
30-150 g/hL. Pour slowly while mixing in water 1:10, wait 30', mix to obtain a homogeneous solution. Add to the must while mixing well.

Packaging
1 kg and 25 kg bag.

Bento.Zero

Used on the final wine, when a quick protein stability is needed. The sediment is very limited and limits product loses with the lees.

Dosage
For final fining of white and red wines: from 5 to 30 g/hL.
Protein removal in wines: up to 150 g/hL.
Homogenize the wine for at least 2 hours.

Packaging
1 kg and 15 kg bag.

Gelbentonite

Bentonite in filaments with high activity, for protein stability at low dosages. For use in final fining of white and red wines.

Dosage
10-30 g/hL. Pour in water 1:25 and wait at least 30'-60'.

Packaging
2 kg and 10 kg bag.

Superbenton

Versatile powder bentonite with high protein removal action.

Dosage
40-100 g/hL.

Packaging
1 kg and 25 kg bag.

4

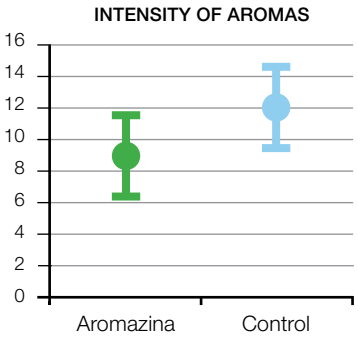
ENZYMES

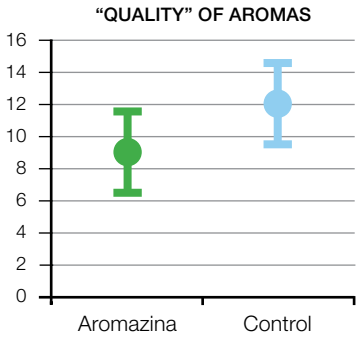
Aromazina

Enzymatic formula with aromatic-varietal action to intensify and heighten the aromatic notes in wines from grapes rich in terpenes, such as Moscato, Malvasia, Traminer, Riesling. Can also be used in red grape varieties that are rich in norisoprenoides.

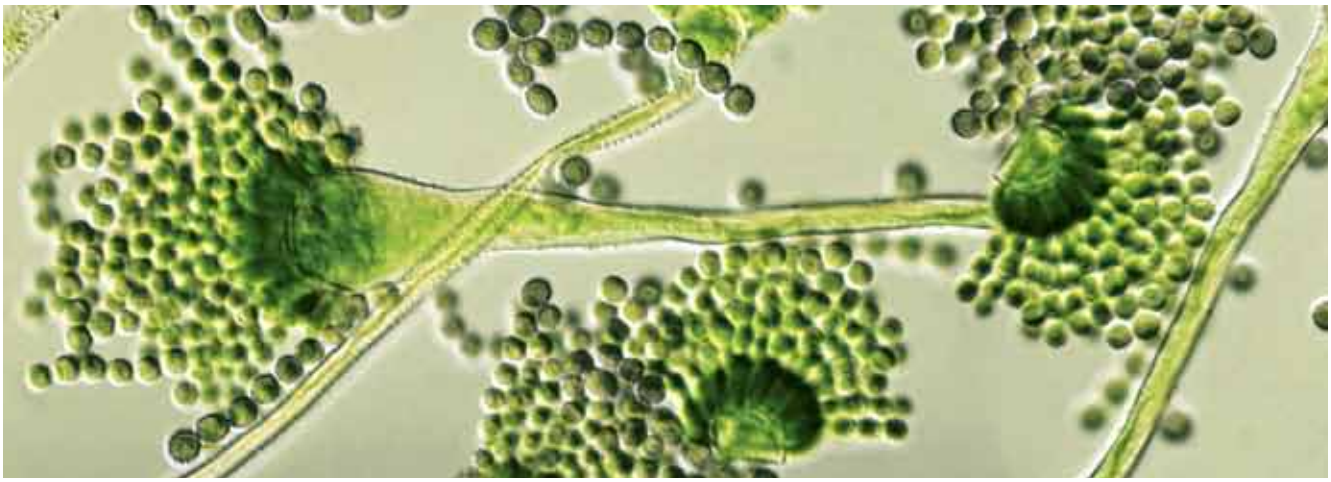
Dosage
4-6 g/hL. Minimum temperature of 15 °C.

Packaging
100 g jar.





Classification test (Friedman Test)
This test defines a preference scale: the wine with the least points is the one which is preferred. In the areas of intensity and "quality" of aromas, a net preference for wines treated with Aromazina was observed.



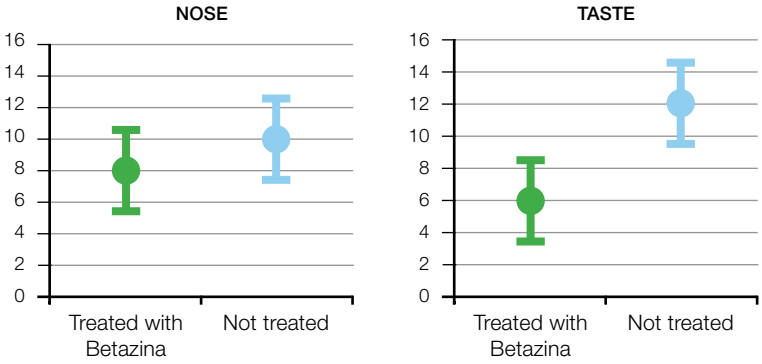
Betazina

AF

Enzyme with ß-glucanasic action for aging on lees and for wine filterability.
Facilitates yeast lysis hence increasing the wine mouthfeel, volume and body; also the nose is more persistent and complex.
The degradation of glucans improves the clarification and filtration of wines from grapes affected by *Botrytis*.

Dosage
3-5 g/hL. Minimum temperature of 15 °C.

Packaging
250 g jar.



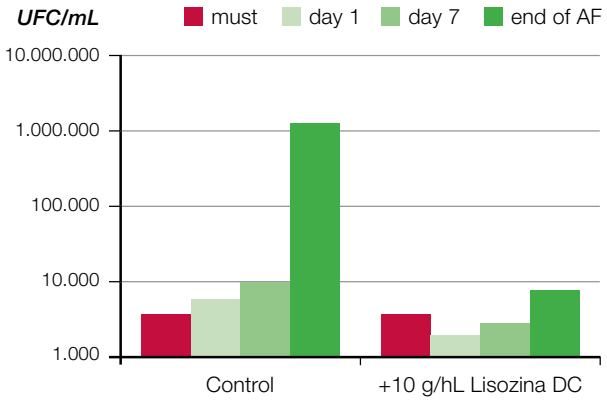
Classification test (Friedman Test)
This test defines a preference scale: the wine with the least points is the one which is preferred. There is a slight preference for the nose of wine treated with Betazina, but a distinct preference for the taste of wine treated with Betazina.

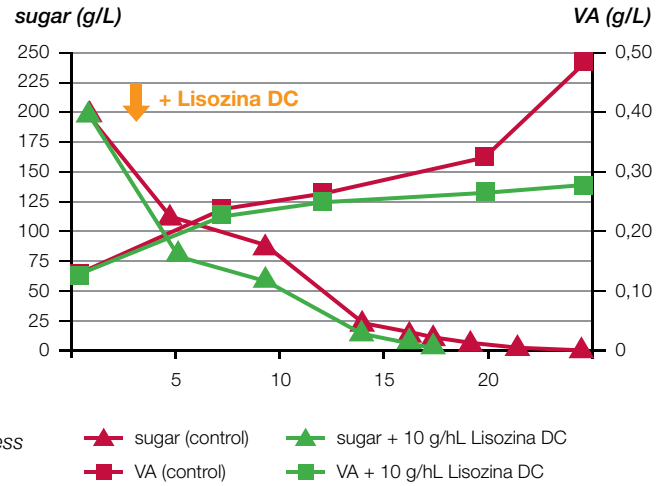
Lisozina DC

The organic way to control lactic acid bacteria, face problems of stuck fermentations and control increases in volatile acidity.
Allows for a reduced or delayed use of SO_2.

Dosage
50 g/hL (maximum dosage).

Packaging
500 g jar.





Influence of Lisozina DC on the population of lactic acid bacteria, progress of the alcoholic fermentation and volatile acidity during the alcoholic fermentation.

5

YEAST DERIVATIVES

COMPLEXITY

Harmony Full

AF

Aging “on the lees” that can be done in stainless steel, concrete or wood vessels. Allows for the evolution of wines that are still unbalanced, by bringing roundness, mouthfeel and improving the aromas by bringing more complex and persistent notes. In red wines it is suitable to correct bitter tannins and for a harmonious taste evolution.

Dosage
20-40 g/hL. Keep in contact for a few weeks with periodic bâtonnage.

Packaging
500 g bag.

Harmony R

AF

Specific for red and rosé wines. Gives structure, complexity, improving thin wines that are lacking body and character. Over time, it protects the colour from degradation, in particular in wines from not perfectly healthy grapes.

Dosage
10-40 g/hL. Keep in contact for a few weeks with periodic bâtonnage.

Packaging
1 kg bag.

Harmony W

AF

Enriches the structure and complexity of white wines, in particular with regards to taste harmony and balance. The phenolic fraction protects from oxidative phenomena and contributes to the aromatic freshness and purity.

Dosage
10-40 g/hL. Keep in contact for a few weeks with periodic bâtonnage.

Packaging
1 kg bag.

Lisem Enne

AF

Enriches wines with savoury and structure during the aging. The results are particularly appreciated in wines that have a simple sensory profile, for example those obtained from unripe grapes or with high production yields.

Dosage
2-10 g/hL. Keep in contact at least two weeks with periodic bâtonnage.

Packaging
500 g bag.

AGING ON FINE LEES

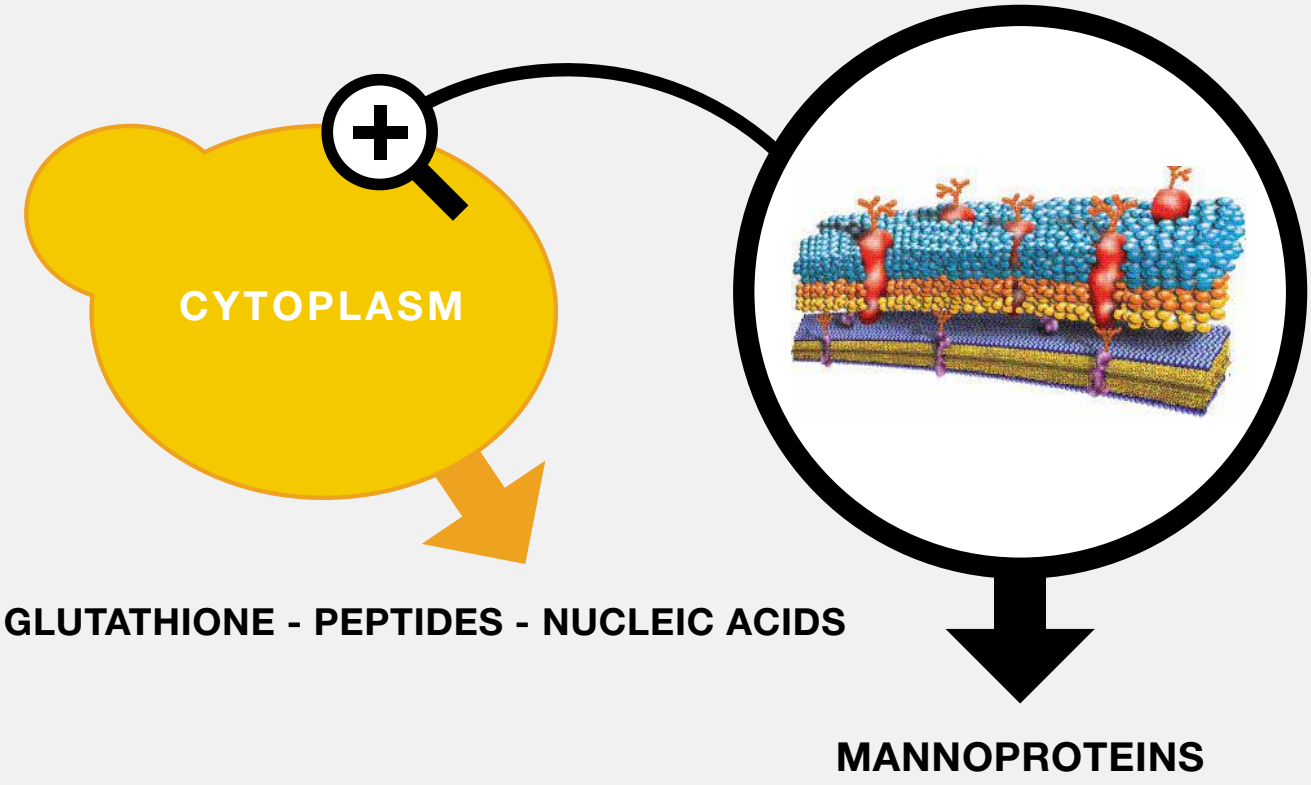
Advantages

- Complexity
- Softness
- Structure
- Stability

Risks

- Reduction defects
- Undesidered MLF
- Volatile phenols
- Herbaceous notes

SOLUTION:
INACTIVE YEAST AND DERIVATIVES



LONGEVITY

Lisem Glu

Ensures wine longevity thanks to the high reduced glutathione and peptide content with antioxidant activity: when used during the aging it protects against oxidative phenomena. Extends the aroma freshness, colour stability and slows oxidative aging.

Dosage
10-30 g/hL. Keep in contact for a few weeks with periodic bâtonnage.

Packaging
500 g and 10 kg bag.

FINISHING TOUCHES

Harmony MP

Instantly available mannoproteins that can increase wine stability, volume and complexity. In a short amount of time it can make up for a lack sensory complexity in a wine.

Dosage
1-8 g/hL.

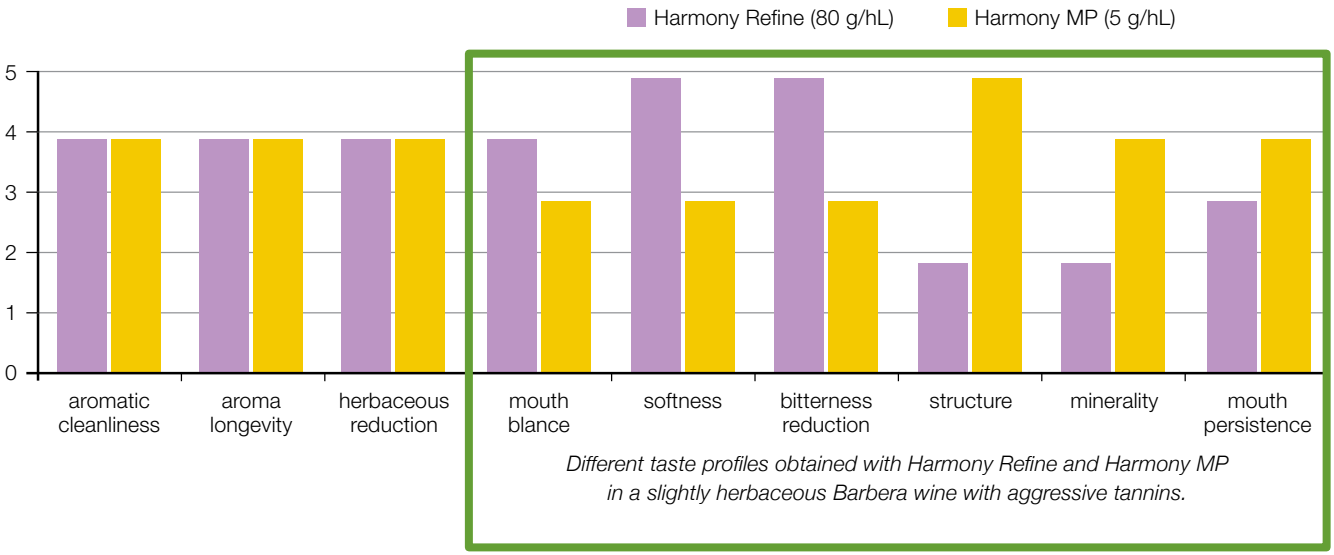
Packaging
500 g jar.

Harmony Refine

Mannoproteins for the final touches on white, rosé and red wines as well as Charmat or champenoise method sparkling wines. At low dosages it preserves the wine aromatics and softens herbaceous notes. In the mouth it provides volume, persistent and "sweetness". It is extremely useful to reduce and eliminate acid and dry sensations.

Dosage
25-150 g/hL.

Packaging
1 kg bottled.



Different taste profiles obtained with Harmony Refine and Harmony MP in a slightly herbaceous Barbera wine with aggressive tannins.

	EFFECTS	KIND OF WINE	STAGE OF USING
HARMONY FULL	Roundness - Balance - Complexity	● ● ●	Ageing - Second fermentation
HARMONY W	Structure - Roundness - Colour	● ●	Ageing
HARMONY R	Structure - Roundness - Colour	● ●	Ageing
LISEM GLU	Colour and aroma protection	● ●	Ageing
LISEM ENNE	Structure - Minerality	● ● ●	Ageing
HARMONY REFINE	astringency, herbaceous, bitterness reduction	● ● ●	Pre-bottling
HARMONY MP	Structure - Minerality - Stability	● ● ●	Pre-bottling

6

TANNINS

FROM RACKING OFF UNTIL BOTTLING, TO PROTECT, STABILIZE, ENRICH AND REVITALIZE.

Oxygen Protection

Infinity Décuvage

When used at racking off it allows for an initial polymerization of the anthocyanins to stabilize the colour, both by direct condensation and by assisted polymerization. The good antioxidant capacity protects the colour and aromas during racking. Infinity Décuvage is also useful in reduced SO_2 winemaking practices, in particular when used together with Infinity Fruity Red before bottling.

Dosage
At devatting for colour stabilization: 5-10 g/hL.
During racking for antioxidant protection: 3-5 g/hL.

Packaging
500 g and 12,5 kg bag.

Infinity Redox

Is used starting from the end of the alcoholic fermentation to protect white and rosé wines from oxidative phenomena, both during the storage in tanks and during racking. The antioxidant activity is mainly thanks to hydrolysed tannins; mainly gallic ones; that bind oxygen and prevent oxidative degradation of polyphenols and aromas.
Infinity Redox is useful in reduced SO2 winemaking practices, in particular when used together with Tanniblanc or Infinity Fruity White before bottling.

Dosage
During racking 1-2 g/hL.
During storage 2-5 g/hL.

Packaging
500 g and 12,5 kg bag.

Infinity Vert

Condensed tannin from green tea. In white and rosé wines it protects from oxidative phenomena, improving the colour and aromatic longevity. In red wines thanks to the proanthocyanidic structure it participates in anthocyanin condensation and colour stabilization. In all wines, including sparkling ones, it corrects off notes by binding with molecules responsible for reduction. Suitable for winemaking protocols that promote reduced SO_2 use.

Dosage
During the aging of white and sparkling wines: 0.5 - 3 g/hL.
During the aging of red and rosé wines: 0.5 - 5 g/hL.
Before bottling: 0.5 - 1 g/hL.

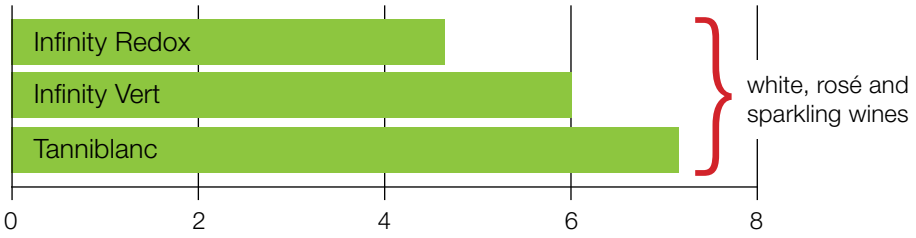
Packaging
500 g jar.

Tanniblanc

Gallic tannin extracted from gall oak. Protects white and rosé wines from undesirable oxidative phenomena. Does not bring astringency even at high dosages and positively influences white wines by giving more structure.

Dosage
1-5 g/hL after the first rackings.

Packaging
500 g and 12,5 kg bag.



Antioxidant capacity measured with TEAC method.

Colour Stabilization

Infinity Blu

In red wines, after racking off, at the end of the alcoholic fermentation and in the first stages of aging it allows for the formation of ethyl bridges and for tannin-anthocyanin condensation.

Dosage
Up to 15 g/hL.

Packaging
5 kg and 25 kg tank, 250 kg cask.

Tannirouge

Pyrocatechinic tannin, capable of binding wine anthocyanins and stabilizing them, consequently reducing colour fading which can happen during aging and storage.

Dosage
Up to 15 g/hL.

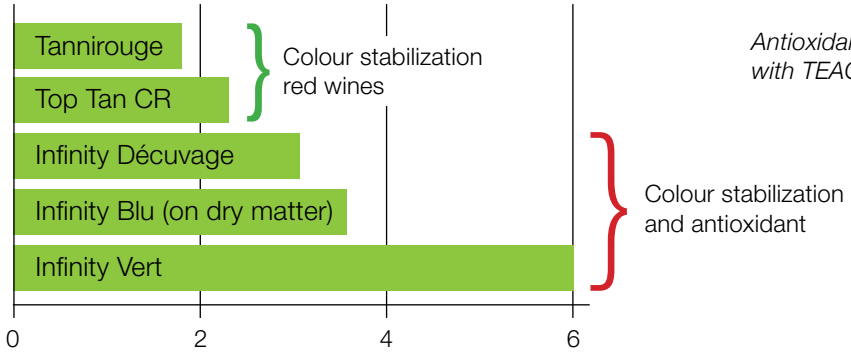
Packaging
500 g and 12,5 kg bag.

Top Tan CR

Grape seed tannin based to stabilize colour, increase structure and improve the wine evolution. In the medium term it contributes to polymerization reactions responsible for smoothness and structure during the wine aging.

Dosage
2-10 g/hL, ensuring adequate contact time.

Packaging
500 g jar.



Antioxidant capacity measured with TEAC method.

Aromas and purity

Infinity Yellow

Tannin rich in bound terpenes and norisoprenoides. During the aging of white and rosé wines it helps enrich the wines sensory profile and improve the length and freshness. Perfect for use together with Aromazina.

Dosage
2-8 g/hL. Keep in contact for 1-2 weeks.

Packaging
1 kg bottled.

Infinity Class

Oak extracted tannin with great harmony and finesse characteristics. Increases the aromatic complexity with vanilla, caramel and coffee notes. In the mouth it improves the general balance. It can be used both on white and red wines during the aging or for finishing touches.

Dosage
2-8 g/hL.

Packaging
250 g jar.

Infinity Creamy

Has a strong sensory impact on treated wines. On the nose the aromatic complexity is increased with notes that are like a bakery, with coconut and vanilla, typical of toasted oak. In the mouth the same sensations as on the nose are found with an improved structure. On the nose the aromas are more expressive and in red wines small ripe fruit notes can be found.

Dosage
2-8 g/hL.

Packaging
250 g jar.

Infinity Roble

Oak extracted tannin. Brings coconut, vanilla, spicy and caramel notes. In red wines it can supplement the effect of barrels already used several times. In white and rosé wines when used together with Harmony Full it increases the aromatic complexity. Corrects the redox potential, restoring wine sensory purity, freshness and longevity.

Dosage
5-15 g/hL.

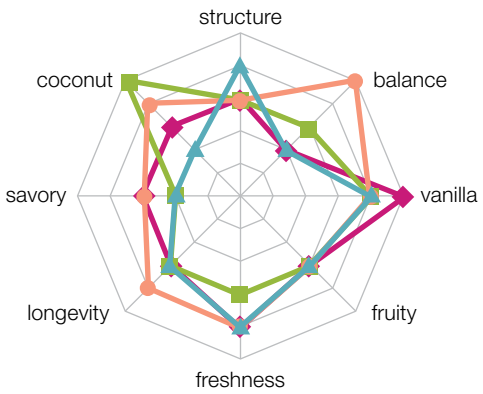
Packaging
1 kg bottled.

Tannino Q

Oak extracted tannin. Gives aromatic complexity and structure while respecting the original characteristics of the treated wine. For use on red, white and rosé wines.

Dosage
White wines: 1-5 g/hL. Red wines: 5-20 g/hL.

Packaging
500 g jar.



Sensory profile given by Infinity Class, Infinity Creamy. Infinity Roble and Tannino Q.

Class
Creamy
Roble
Tannino Q

Structure and complexity

Top-Tan AR

Grape tannin based, as well as an effect on the structure it also gives a notable increase in aromatic intensity, improves the mouthfeel complexity and gives a balanced and expressive wine. In white wines it confers notes that are necessary for a wine to taste important, original and well structured. In red wines it heightens fruity notes by “opening” the nose and enriching it with aromas that go from spicy to toasted.

Dosage
White wines: 2-8 g/hL.
Red wines: 2-10 g/hL.

Packaging
500 g jar.

Top-Tan SB

Grape tannin with that provides structure and stability. Great for white wines that need more volume, body and harmony in the mouth. Protects the existent polyphenol content guaranteeing longevity.

Dosage
2-10 g/hL.

Packaging
500 g jar.

Top-Tan SR

All the qualities of grape tannins to increase the volume and purity of red and rosé wines, improving the structure and complexity. Stabilizes the colour, by participating the tannin-anthocyanin combination reactions.

Dosage
2-15 g/hL.

Packaging
500 g jar.

Revitalizing Wines

Infinity Fruity White

Tannin to revitalize white wines. Used for finishing touches and pre-bottling in order to give a good aromatic purity, adjust reductive notes and partially fix the redox balance. In the mouth the structure is improved with better balance and persistence. In many wines it also brings savoury and more length on the finish.

Dosage
2-8 g/hL.

Packaging
500 g jar.

Infinity Fruity Red

Tannins to revitalize red wines. Used for finishing touches and pre-bottling, it corrects molecules that mask the wine aromas and gives back wine purity and more open aromas, improving the expression of fruit and jam notes. In the mouth the structure is improved with more balance, persistence and length on the finish.

Dosage
2-8 g/hL.

Packaging
500 g jar.

OBJECTIVE	PHASE	PRODUCT	WINE
Protection From O_2 Substitute for SO_2	Racking Storage	TANNIBLANC	
		INFINITY REDOX	
		INFINITY DÉCUVAGE	
	Aging Storage Finishing Touches	INFINITY VERT	
Colour Stabilization	Aging	INFINITY BLU	
		TANNIROUGE	
		TOP TAN CR	
Aromatic Complexity Structure Purity	Aging Finishing touches	INFINITY YELLOW	
		TOP TAN AR	
		TOP TAN SB	
		TOP TAN SR	
		TANNINO Q	
		INFINITY CLASS	
		INFINITY CREAMY	
		INFINITY ROBLE	
Redox Balance Removal of sulphur molecules Aromatic complexity	Finishing touches Pre-bottling	INFINITY FRUITY WHITE	
		INFINITY FRUITY RED	

7

STABILIZING AGENTS

MICROBIOLOGICAL STABILITY

Battkill

Chitosan based to inhibit lactic acid bacteria development and the malolactic fermentation in white, rosé, red and sparkling wines. Suitable for protocols with reduced SO_2 use.

Dosage
10-25 g/hL.

Packaging
500 g jar and 2 kg bag.

Brettkill

Chitosan based to inhibit *Brettanomyces* development and volatile phenol production. It can be used in all wines, in particular during red wine aging after the malolactic fermentation. Suitable for protocols with reduced SO_2 use.

Dosage
5-15 g/hL.

Packaging
100 g and 500 g jar.

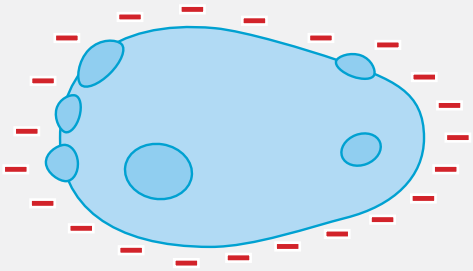
Liquisol 15K

Potassium bisulphite in aqueous solution at 15% SO_2.

Dosage
According to need. 10 mL/hL make 15 g/hL of SO_2.

Packaging
1 kg bottled and 25 kg tank.

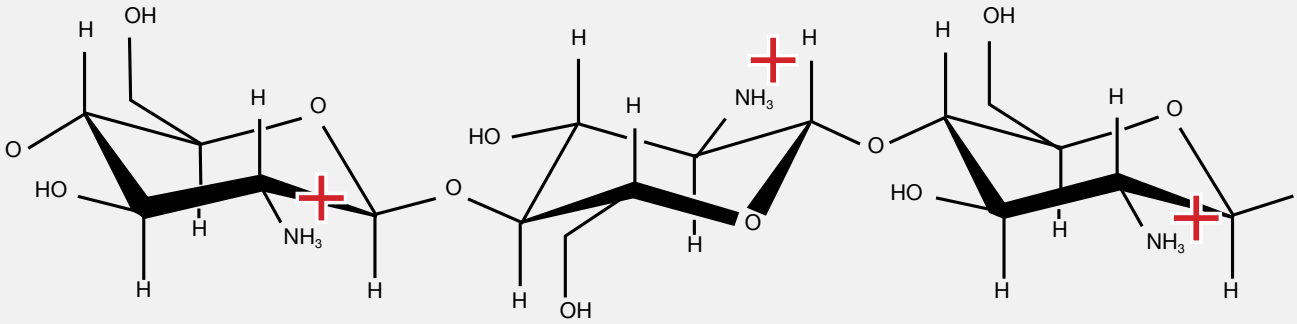
HOW DOES CHITOSAN WORK?

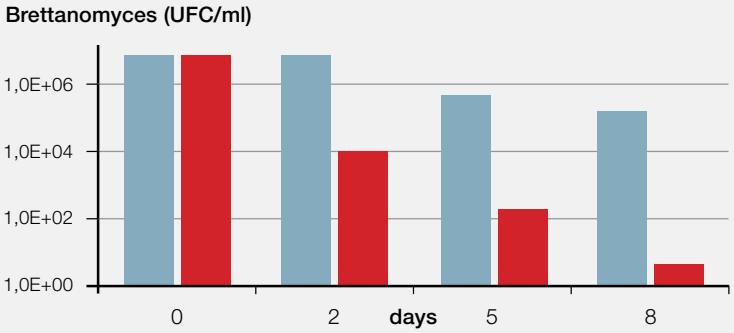


At wine pH (acid): chitosan has a **positive** charge and microorganisms have a **negative** charge.

Chitosan binds with the cell wall of the microorganisms and causes:

- cell malfunction
- precipitation of the cell-chitosan complex





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

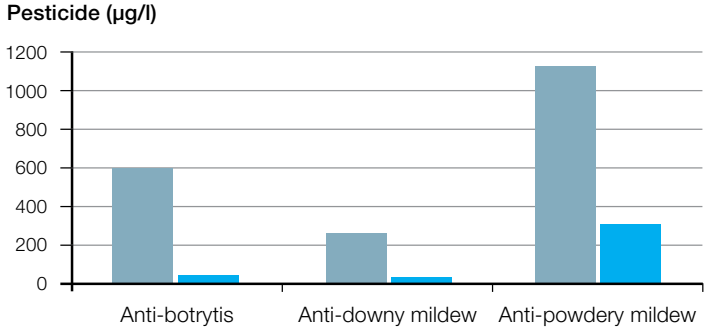
SPECIFIC TREATMENTS

Fito-Stop

Stabilizing agent for the removal of pesticides from musts and wines; action based on the absorbent capacity of specifically selected cell walls and enological carbon. miniTubes™ technology.

Dosage
20-100 g/hL.

Packaging
2 kg and 10 kg bag.



Pesticide removal with Fito-Stop (50 g/hL). Average results on 5 wines. The following pesticides were added to the clarified wines: 6 anti-botrytis, 5 anti-downy mildew, 12 anti-powdery mildew.

Copper

Copper sulphate for removal of reduction odours.

Dosage
10 mL/hL is generally enough.

Packaging
1 L bottled.

Mer-Capta

Copper citrate for the removal of reduction odours caused by H_2S and mercaptans.

Dosage
5-20 g/hL (maximum dosage 50 g/hL).

Packaging
2 kg bag.

Atoxil DC

Specific treatment to remove mycotoxins, in particular Ochratoxin A form wines.

Dosage
50-100 g/hL.

Packaging
25 kg bag.

TARTRATE STABILITY

Super-40™

Pure metatartaric acid, with high esterification index, perfectly soluble. Suitable for wines without colloidal or protein instability.

Dosage
10 g/hL (maximum dosage).

Packaging
1 kg bag.

Super-40™ Special

A product particularly suitable for wines that tend to form haze at cold temperatures when metatartaric acid combines with colloids present in the wine. Super 40 Special avoids this phenomenon, while guaranteeing a stabilizing action, thanks to the high esterification index.

Dosage
10 g/hL (maximum dosage).

Packaging
1 kg bag.

	INSTABILITY DEGREE (Δ µs)	MAIN APPLICATION	SECONDARY APPLICATION
Super-40™ Super-40™ Special	All	colour stable	
FENDER 200B	All (even > 200)		
FENDER 200R	All	colour stable	
FENDER Feel	Medium-Low (< 150)		
GOMMARABICA LIQUIRAB 100	Low (< 100)	colour stable	
KARMELOSA L	All		

PREVENTION OR REMOVAL OF **REDUCTION FAULT** TO:

- avoid rotten egg, cooked cabbage, garlic odours
- restore wine fruitiness
- bottle confidently

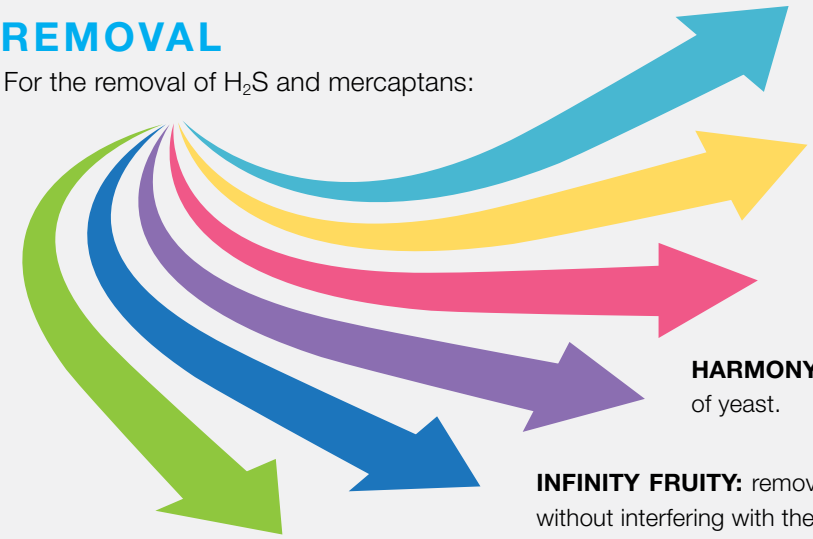
PREVENTION

Avoid the formation of H_2S and mercaptans during aging:

- remove heavy lees
- avoid adding sulphites with active lees

REMOVAL

For the removal of H_2S and mercaptans:



MER-CAPTA: copper citrate to eliminate light sulphur compound defects.

COPPER: copper sulphate to eliminate light sulphur compound defects.

CHIPS and TABLET: alternative wood to bring structure and improve the sensory purity of wines.

HARMONY FULL: aging on lees to obtain all the benefits of yeast.

INFINITY FRUITY: remove mercaptans and heavy sulphur compounds without interfering with the wine aroma and structure.

TOP TAN AR: preventative and curative action against sulphur compounds. Gives the wine structure and complexity.

Fender 200B

For tartrate stabilization in white, sparkling and fizzy wines. Its effect is guaranteed by the formula that contains Seyal gum Arabic, with a high colloid protection capacity and a specific CMC, which stabilizes very well without a clogging effect and with easy mixing in the wine.

Dosage
60-200 g/hL (maximum dosage). On stable wines (protein), that are limpid and ready for final filtration.

Packaging
10 kg and 25 kg tank.

Fender 200R

For tartrate stabilization of wines thanks to the synergy of metatartaric acid and a specific Seyal gum Arabic. Fender 200R has an anti-crystallization action over a short time for wines with high tartrate instability (Δ µs < 200) and over a long time in wines with low tartrate instability (Δ µs < 100).

Dosage
20-40 g/hL (maximum dosage).

Packaging
5 kg bag.

Fender Feel

For tartrate stabilization of white sparkling wines with medium-low tartrate instability. The anti-crystallization action of CMC is aided by yeast polysaccharides. These contribute to an increase in complexity and smoothness in the mouth as well as soften any herbaceous or bitter notes that are present.

Dosage
50-150 g/hL. The higher dosages are for very unstable wines or to have a notable sensory effect.

Packaging
5 kg tank.

Karmelosa L

Carboxymethylcellulose in aqueous solution for tartrate stabilization. The liquid formula facilitates the dissolution in the wine.

Dosage
75-150 g/hL (maximum dosage). On stable wines (protein), that are limpid and ready for final filtration.

Packaging
5 kg and 25 kg tank, 220 kg cask and 1000 kg IBC.

Cristallgen DC

Very pure crystallization nuclei with homogenous granule size, perfect to encourage a rapid precipitation of potassium bitartrate crystals. Suitable for discontinuous or continuous systems.

Dosage
20-40 g/hL. Dissolve Cristallgen DC in water, while mixing and add to the wine when it has arrived at a temperature several degrees below zero. Mix and wait 3-5 days for complete precipitation.

Packaging
1 kg, 5 kg and 25 kg bag.

Nuovo Cristallgen

Crystallization nuclei with combined action to reduce calcium ions as well as potassium bitartrate. Fast and safe action without risks of potential future precipitations in bottle.

Dosage
20-40 g/hL. The suggested doses allow 20-30 mg/l of Ca to precipitate, when the wine calcium content is greater than 80-100 mg/l.
Dissolve Nuovo Cristallgen in water, while mixing and add to the wine at a temperature around 5 °C. Mix and wait at least 7 days for calcium precipitation.

Packaging
1 kg and 25 kg bag.

GUM ARABIC

Délite

Gum Arabic with linear and minimally branched chain obtained from Acacia senegal exudations. Softens astringent and acid sensations and gives greater roundness. On the nose it reduces herbaceous notes giving way to fresh and fruity aromas. When used in sparkling and fizzy wines it reduces any bitter flavours present and improves the perlage.

Dosage
50-200 ml/hL.

Packaging
10 kg and 25 kg tank, 220 kg cask and 1100 kg IBC.

Gommarabica™ DC

Gum arabic obtained from Acacia seyal exudations, with a high molecular weight and compact structure for a minimal clogging effect. Reduces bitter sensations and gives volume and roundness with a good effect on the overall wine quality. Significantly supports the effect of metatartaric acid.

Dosage
50-200 mL/hL or more.

Packaging
1 kg bottled, 10 kg and 25 kg tank, 220 kg cask and 1100 kg IBC.

Liquirab 100

Gum arabic obtained from Acacia seyal exudations; it is the most filterable of the Dal Cin range, and therefore can be used even at high dosages without a negative effect on membrane filters or on wine clarity. Has a notable softening and refining effect while offering fuller structure and less bitterness. Supports the effect of metatartaric acid.

Dosage
50-200 mL/hL or more.

Packaging
10 kg and 25 kg tank, 220 kg cask and 1050 kg IBC.

Polvarabica DC

AF

Powder gum Arabic, from Acacia, with instant dissolution. The branched structure and high molecular weight make it ideal for giving structure and softness while also aiding in the tartrate stability of the wine.

Dosage
10-100 g/hL or more.

Packaging
5 kg bag.

Easydry

AF

Powder gum Arabic, from Acacia, with a good solubility in water and wine. Has a positive impact on tartrate stability, and at higher doses also gives a smoothing effect and reduces herbaceous notes.

Dosage
10-100 g/hL or more.

Packaging
10 kg bag.

	SMOOTHNESS FOR YOUNG WINES	SMOOTHNESS FOR STRUCTURED WINES	COLLOIDAL STABILIZATION	AROMAS	PERLAGE
GOMMARABICA top for concentration and quality	● ●	● ● ●	● ● ●	● ● ●	●
LIQUIRAB 100 the most easily filterable gum Arabic	● ● ●	● ●	● ●	● ●	●
DÉLITE Kordofan for the greatest aromatic potential	●	● ● ● ●	● ●	● ● ●	● ● ●
DÉLITE GREEN Organic gum Arabic for the greatest aromatic potential	●	● ● ● ●	● ●	● ● ●	● ● ●
POLVARABICA instant dissolution and good filterability	● ●	● ● ●	● ● ●	● ●	● ●
EASYDRY economic and practical	●	●	● ●	●	● ●

ROAD TO GOAL

MALOLACTIC FERMENTATION CONTROL

BATTKILL

BRETTANOMYCES INHIBITION

BRETTKILL

TO REDUCE THE SO_2 DOSAGE

INFINITY VERT

TO ELIMINATE THE REDUCTION SMELLS

MER-CAPTA

Ø defects $-SO_2$ + Fruity

= gentle & easy drinking wines

REDOX BALANCE

Redox

Prevents colour alterations and reduces the oxidation-reduction potential. Can be added at any time, however it is best in filtered wines that are ready to be bottled. Indispensable for wines pasteurized in bottle or that are heated during filling.

Dosage
10-40 g/hL.

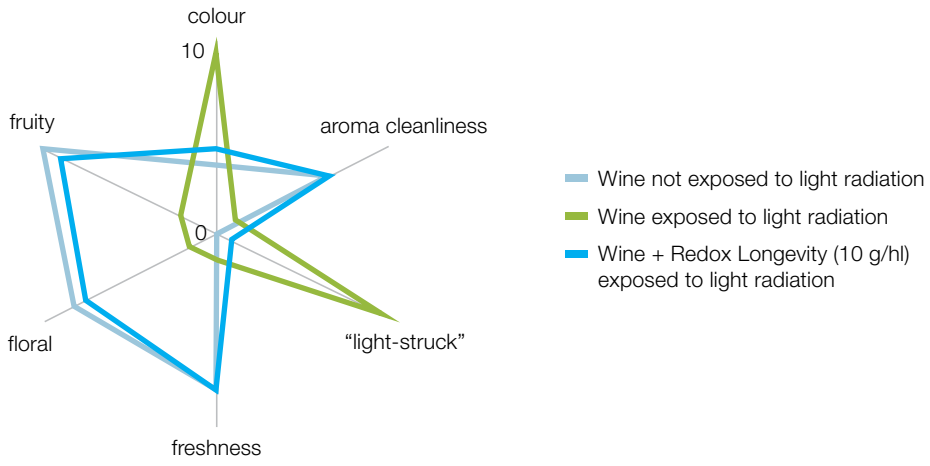
Packaging
1 kg bag.

Redox Longevity

Prevents aroma and colour alterations in bottled wines. When added to the wine ready for bottling it protects against light-struck with both a preventative and curative action.

Dosage
5-20 g/hL.

Packaging
1 kg bag.



Super Redox

Particularly efficient against oxidation (browning, casse, etc.) and microbiological alterations (flor and acetic acid) of wines. Gives freshness and longevity.

Dosage
5-10 g/hL.

Packaging
1 kg bag.

DE-ACIDIFICATION

Superdisacidante

To reduce wine acidity in a harmonic manner even at high doses and in delicate wines.

Dosage
100 g/hL of the product can reduce the total acidity of the wine by around 1 g/L.

Packaging
1 kg and 25 kg bag.

8

SPARKLING

NUTRIENTS

wynTube Prolife

For base wine preparation. Thanks to the absorption of endogenous inhibitors, it helps the fermentation kinetic and improves the aromatic expression. It frees mannoproteins that accentuate the wine complexity and masks herbaceous notes.

Dosage
20-40 g/hL while maintaining the mass in moderate agitation for 18-24 hours.

Packaging
2 kg and 10 kg bag.

Polimersei

Thanks to the high specific surface, it plays a fundamental role in the base wine preparation. It absorbs fatty acids that are present and better prepares the wine for the second fermentation.

Dosage
80-100 g/hL while maintaining the mass in moderate agitation for 18-24 hours.

Packaging
5 kg bag.

wynTube Prepara

When added to the rehydration water for the yeast it provides indispensable compounds to ensure a good second fermentation.

Dosage
10-30 g/hL.

Packaging
2 kg and 10 kg bag.

wynTube Spuma

Specific nutrient for second fermentation; supplies all the necessary nutrients for fast and safe fermentation kinetics and to limit the production of stress related metabolites: sulphur compounds, acetaldehyde, pyruvic acid. Thanks to yeast derivatives rich in reduced glutathione and reductive peptides, it protect the wine aromas and colour over time.

Dosage
10-40 g/hL.

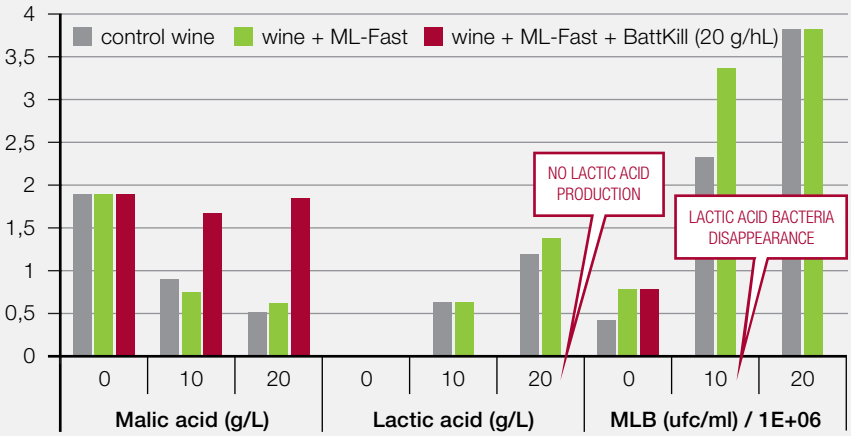
Packaging
2 kg and 10 kg bag.

AVOID MALOLACTIC FERMENTATION

BATTKILL AF

BASE SPARKLING WINE	10-20 g/hL
STABILIZATION AFTER MLF	20-30 g/hL

Degradation of malic acid, production of lactic acid and development of lactic acid bacteria in a wine inoculated with ML-Fast (1g/hL) and followed over 20 days.

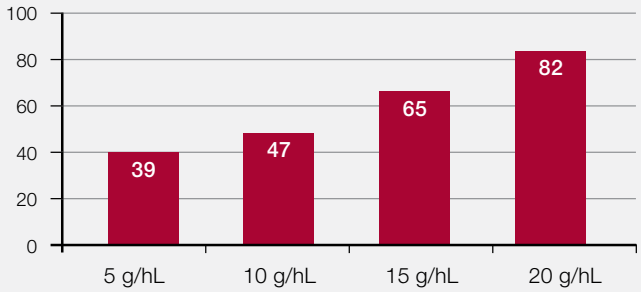


PREVENTING LIGHT-STRUCK

Kolirex Go Fresh:

Reduces Riboflavin content and prevents the insurgence of “light-struck” in sparkling and fizzy wines in white glass bottles.

% removal of riboflavin



% removal of riboflavin at different Kolirex Go Fresh doses. Average of 70 fining trials.

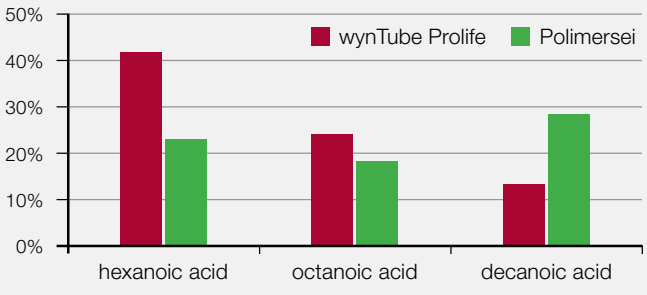
ppb Riboflavin	Indicative doses for riboflavin < 40-50 ppb
0 - 50	0 - 5 g/hL
50 - 100	5 - 15 g/hL
100 - 150	15 - 20 g/hL
150 - 200	20 - 25 g/hL
> 200	25 - 30 g/hL

DETOXIFY BASE WINE

wynTube ProLife, Polimersei and Fito-Stop:

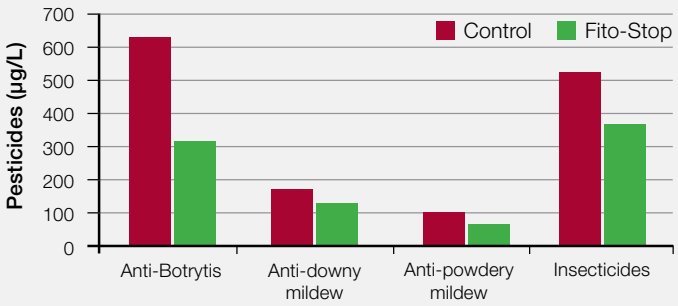
Create a better environment for the second fermentation by eliminating fatty acids that remain from the first fermentation and residues of phytosanitary treatments.

wynTube Prolife and Polimersei: reduce endogenous inhibitors



% Reduction of C6, C8 and C10 with wynTube Prolife (40g/hL) and Polimersei (80g/hL)

Fito-Stop: reduce exogenous inhibitors



Pesticide removal with Fito-Stop (5g-hL) added at the end of the alcoholic fermentation. Average result on 5 musts.

wynTube Alert

Complex nutrient with antimicrobial activity. Suitable to avoid the development of lactic acid bacteria during the second fermentation. Allows for reduced SO_2 use hence favouring *S. cerevisiae* dominance.

Dosage
20-50 g/hL.

Packaging
2 kg and 10 kg bag.

wynTube Fructal

Exclusively organic nutrient which supplies amino acids that promote the production of fruity and tropical notes. Controls the supply of riboflavin, consequently limiting an increase in light-struck precursor compounds.

Dosage
15-40 g/hL.

Packaging
2 kg and 10 kg bag.

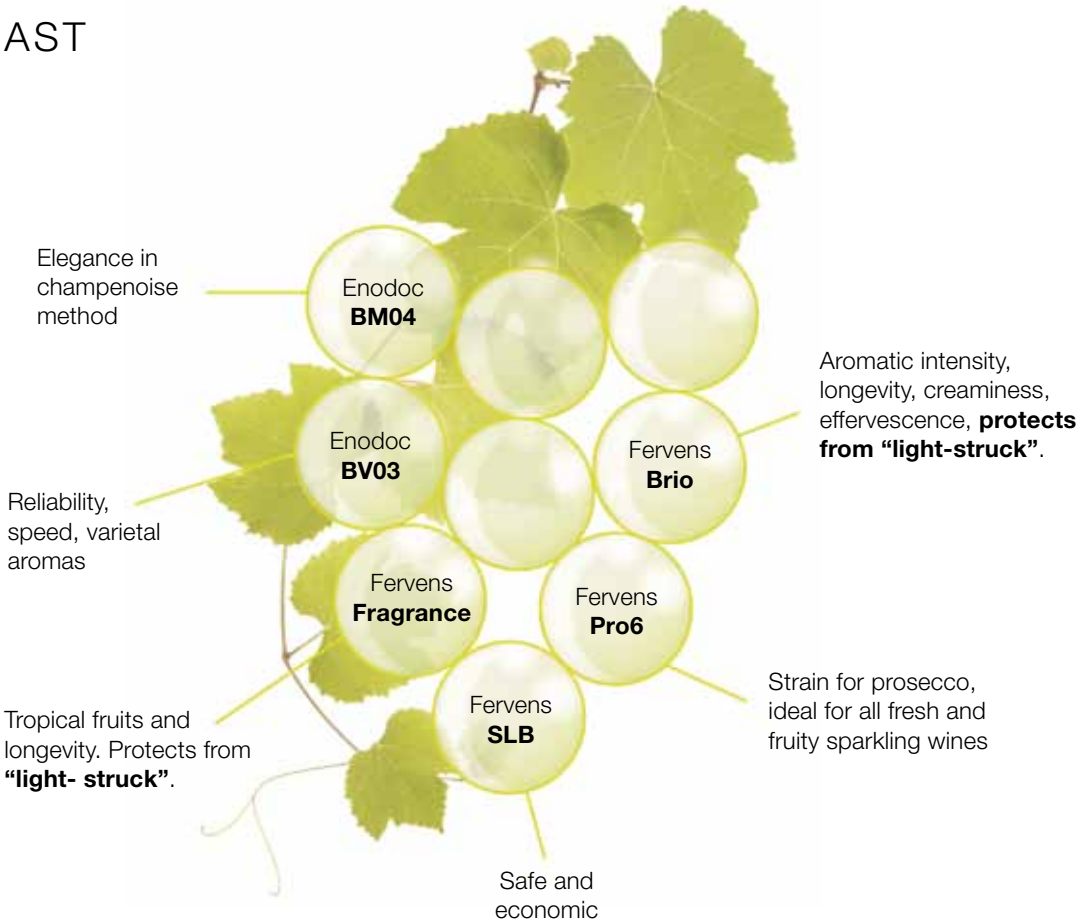
SuperDAP

Diammonium phosphate and thiamine for yeast nutrition and for a regular second fermentation. Since it is completely soluble, it is very suitable for champenoise method sparkling wines.

Dosage
Up to 60 g/hL.

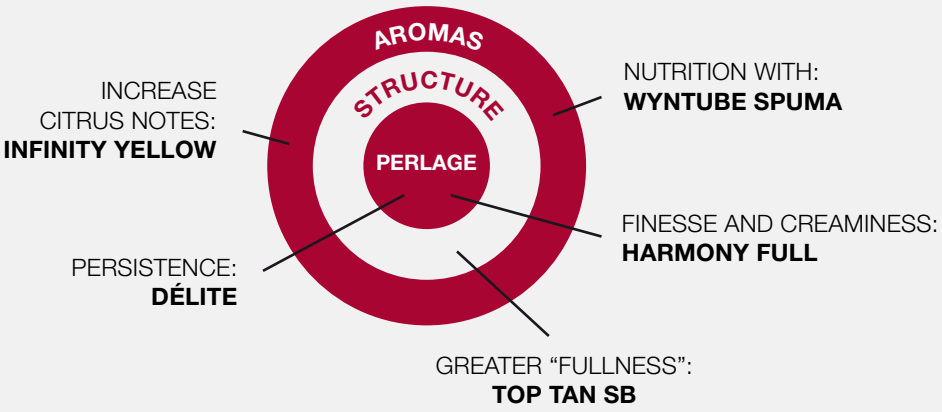
Packaging
1 kg and 25 kg bag.

THE YEAST

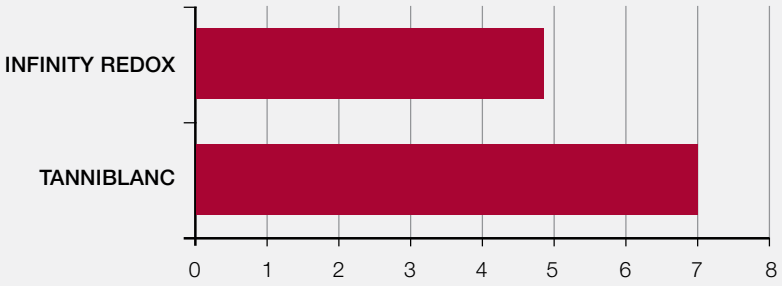


MANAGING THE SECOND FERMENTATION

AROMAS, STRUCTURE AND PERLAGE



PROTECT FROM OXIDATION AND REDUCE SO_2

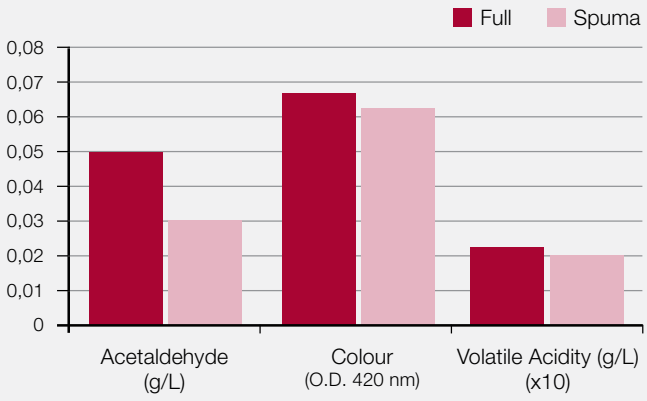


Antioxidant capacity of Infinity Redox and Tanniblanc (TEAC method)

Infinity Redox and Tanniblanc have a reduced sensory impact, offer a clean nose and light structure in mouth. Tanniblanc can be used even at bottling.

PROLONGING AROMA AND COLOUR FRESHNESS

The effect of using 15 g/hl of Lisem GLU on the sensory profile of a white wine, tasted 6 months after completion of the alcoholic fermentation.



Pignoletto sparkling wine. Nutrition during second fermentation with wynTube Full and wynTube Spuma (30g/hL)

ROAD TO BUBBLES

4

FENDER FEEL
RIGHT BEFORE BOTTLING

3

WYNTUBE SPUMA
FERMENTATION'S HANDLING

2

FERVENS BRIO
PIED DE CUVE START

1

WYNTUBE PROLIFE
BASE WINE'S DETOX

FRESH BUBBLES
TOP AROMAS AND ELEGANT PERLAGE!

YEAST ADAPTATION PROCEDURE TO FACILITATE THE SECOND FERMENTATION (100 HL OF WINE WITH ALCOHOL 9.5-11.5%)

1 YEAST REHYDRATION

2,5 kg of yeast + 1,5 kg of **wynTube Prepara** in 50 L of water

wynTube Prepara
Protects the yeast from alcohol and from pressure.

2 ALCOHOL ACCLIMATATION

50 L (rehydrated yeast) + 50 L (wine) + 50 L (H_2O) + 10.5 kg (sugar) + 50 g **wynTube Spuma** (30 g/hL)

Or wynTube Alert
to fight the lactic bacteria growing.

Keep the mass at 25 °C for 6-8 hours, stirring and aerating occasionally

150 L (acclimatized mix) + 150 L (wine) + 100 L (H_2O) + 11.5 kg (sugar) + 120 g wynTube Spuma (30 g/hL)

Keep the mass at 20-22 °C for 12-15 hours, or until the start of the fermentation is evident

400 L (acclimatized mix) + 400 L (wine) + 250 g wynTube Spuma (30 g/hL)

Keep the mass at 20-22 °C for 24 hours, or until the start of the fermentation is evident

3 SECOND FERMENTATION

800 L (acclimatized mix) + **base wine** + **wynTube Spuma** (30 g/hL) + **Lisem Glu** (20 g/hL)

T= 20 – 22 °C.

Use wynTube Fructal as nutrient to boost fruity aroma, or wynTube Alert to fight the lactic bacteria growing.

Detoxify the base wine before the inoculation: keep Polimersei (100 g/hL) in suspension for at least 24h without air contact.

Lisem Glu
preserves both aromatic freshness and colour in time.

Respect the adaptation time instructions in every stage

9

GREEN RANGE

ALCOHOLIC FERMENTATION AND SECOND FERMENTATION

Lisem Green

Organic yeast hulls for yeast nutrition and for alcoholic fermentation management. It can be used starting from the rehydration step in order to give the yeast a complete nutritional source.

Dosage	**Packaging**
Rehydration: 10-20 g/hL. Fermentation: 15-25 g/hL.	500 g bag.

Fervens Green

Organic *Saccharomyces cerevisiae*, very versatile and adaptable to different fermentation conditions. Highly recommended for second fermentation and for stuck fermentations.

Dosage	**Packaging**
20-30 g/hL.	500 g bag.

Nutrigreen

Complete supplement, with organic yeast hulls. It can be used at the beginning or at ⅓ of the alcoholic fermentation or for refermentations, particularly when it is of interest to have a single product that satisfies all the yeast needs.

Dosage	**Packaging**
20-60 g/hL.	1 kg bag.

FINING AGENTS

Ittiogreen

Organic Isinglass for clarification and brightness of white and rosé wines and for finishing touches on high-end red wines.

Dosage
1-5 g/hL. Prepare a 1-2% solution in hot water.

Packaging
500 g bag.

Gelagreen

Organic animal origin gelatin. In red wines, it removes excess tannins and is suitable for already aged wines.

Dosage
1-20 g/hL.

Packaging
500 g bag.

GUM ARABIC

Délite Green

Organic gum arabic produced using organic Acacia senegal nodules. It softens astringent and acid sensations and herbaceous notes are less perceptible. In red wines it reduces tannin reactivity with saliva proteins. In white wines it gives typical full and sweet characteristics. In conclusion, it is possible to improve overall wine character by giving greater smoothness and balance in palate and by heightening fresh aromas. When used in sparkling wine it reduces potential bitter notes and improves the perlage appearance.

Dosage
30-200 ml/hL.

Packaging
5 kg tank.

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FILTRATION

PRE-COAT FILTERS

Fitofloc™ DC e Fitofloc™ Super

Pre-coat filters pre-disposed with long fibre cellulose for polishing and fining filtration, respectively. Recommended for unstable colloid retention and are suitable for up to 6-7 bar of overpressure.

Dosage
0,5 kg-2 kg/m^2.

Packaging
5 kg bag.
Use immediately after opening.

Fitomix Largo, Fitomix DC e Fitomix Super

Pre-coat filters pre-disposed for coarse, polishing and fining filtration, respectively, cellulose and perlite based.

Dosage
0,5 kg-2 kg/m^2.

Packaging
5 kg bag.
Use immediately after opening.

Rhocell™ Largo, Rhocell™ DC e Rhocell™ Super

Pre-coat filters pre-disposed with short chain cellulose for coarse, polishing and fining filtration, respectively. Can be used alone or together with perlite and/or diatomaceous earth.

Dosage
1 kg/m^2 is generally enough for a good filtration.

Packaging
5 kg bag.
Use immediately after opening.

Alfatex

Dry pre-coat filters with short chain cellulose fibre and perlite.

Dosage
Alfatex Super V: 10 g/kg of Enoperlite (1/extra or 3/extra), for coarse must filtration.
Alfatex 101: 500-1200 g/m^2 surface for coarse filtration.
Alfatex 102: 700-1500 g/m^2 surface for polishing filtration.
Alfatex 103: 800-1500 g/m^2 surface for fining filtration.

Packaging
20 kg bag.

BODY FEED FILTRATION

Filtex 1, Filtex 3, Filtex 7

Filter aids for the formation of homogenous coating with constant porosity throughout the thickness in order to have an optimal deep filtration. From coarse to fine filtering.

Dosage
20-100 g/hL.

Packaging
20 kg bag.

Enorandall

Diatomaceous earth range for coarse to fine filtration before the final cartridge filters.

Dosage
50-200 g/hL in body feed filtration.

Packaging
18, 20 or 25 kg bag according to the type.

Enoperlite

For filtration on vacuum filters and as an alternative to diatomaceous earth as a pre-coat filter for body feed filtration. From coarse filtration of musts to fine filtration of wines.

Dosage
1000-1500 g/m^2 on vacuum drum filters.

Packaging
14, 16, 18 or 25 kg bag according to the type.

FILTRATION SHEETS

Strati ZP

Product range with different porosity for treatments that go from the coarse filtration of turbid musts up to the sterile filtration of wines. ZP sheets have controlled porosity, perfect stability during filtration, no sensory effect on the treated must or wine and a high hourly flow rate.

Packaging
Box containing 100 filter sheets (40x40 cm).

NOTE

WINE GIVES COURAGE AND MAKES MEN MORE APT FOR PASSION
(Ovidio)

1949...
... His own passion for the science led Gildo Dal Cin to found his lab in Milan.

His own passion for the wine guided him to visit wineries and talk with enologists.

Today we continue his masterwork, listening and answering to a world which never stops: the enology.

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