AFTER THE HARVEST

ITALIAN Genius

DAL CIN

Focus On

Fining

MOSAICO

The mosaic tiles to perfect your wine

Fining and increasing wine stability, while preserving aromas and improving structure. This is possible with the **MOSAICO** range.

LIGHT-NO-STRUCK

The right protection against "light struck"

KOLIREX® GO FRESH. Specific fining agent, which drastically reduces the riboflavin content in wine and the probability of bottle defects occurring.

Stabilizing

BATTKILL

Microbiological stabilization agent which fights lactic bacteria and Brettanomyces

It avoids the development of lactic bacteria in white and rosé wines and in basic wine for sparkling wine. In red wine it avoids the development of Brettanomyces and stabilizes the wine after the malolactic fermentation. Battkill dramatically reduces the use of SO_2.

Mr. SILVER

Removes the H_2S and sulfur heavy compounds

The silver chloride, fixed on an inert support, eliminates the wine reductive smell and does not leave any residues in the wine.

MER-CAPTA

Removes the H_2S and sulfur light compounds

The copper citrate eliminates the wine reductive smell caused by the H_2S and other light molecules.

"Élevage"

HARMONY

Yeast serves as élevage booster

Gives all the advantages from "sur lies", allowing sharp and vegetal wines to become more fruity and rounded, with more structure, contributing to better flavour with more complex and persistent notes.

INFINITY and TOP TAN

Top-quality aging tannins

Get body, fullness, toasted complexity, vanilla, spices, chocolate, moka….. from **Infinity Class and Creamy**. Get structure, cleanliness and colour stability from **Top Tan CR, Top Tan SR and Top Tan SB**.

Pre-Bottling

INFINITY Fruity Red and Fruity White

Finishing and before-bottling solutions

Revitalizes wines in finishing and before-bottling stages, removes substances responsible for reduction odours, opens up the aroma to reach palate balance.

REDOX LONGEVITY

Protects bottled wine

Prevents the alteration of aromas and colour in bottled wine. Works specifically against "light-struck" taste.

Malolactic Fermentation

Dosage and use:

Activate malolactic fermentation

ENODOC ML-Fast

AF

Selected Oenococcus oeni strain, for safe malolactic fermentations, which improves flavour & taste. ML-Fast performs the malolactic fermentation well, as it is adaptable to difficult situations thanks to its fast growth. The MLF is very clean and Enodoc ML-Fast brings out a pleasant complexity of flavours and taste.

1 g/hl

Tailor-made protocols are available upon request.

LATTIvante

AF

After the alcoholic fermentation, the wine is often lacking in nutritional substances which are indispensable to the bacteria. LATTIvante creates conditions for a quick multiplication of bacteria. Moreover, the presence of adsorbents allows the removal of inhibiting substances produced by the yeasts. These two actions allow the rapid degradation of malic acid and the lowest development of volatile acidity and diacetyl and allows the preservation of fruity notes and improves the complete structure of the wine.

20 to 40 g/hl

Added to wine at the same time as Enodoc ML-Fast.

Dosage and use:

Avoid malolactic fermentation

NEW

BATTKILL

AF

Chitosan based product which fights lactic bacteria in white and rosè wines and in basic wine for sparkling wine and so avoids the malolactic fermentation. miniTubes™ Technology.

10 to 25 g/hl

Dissolve in water and add, while mixing, to the mass.

LISOZINA DC

Controls the lactic acid bacteria and contains the volatile acidity. This enzyme biologically contains the lactic acid bacteria and deals with the issue of stuck fermentations and increased volatile acidity. It reduces or delays the use of SO_2. It can be used both for preventative and curative purposes.

max. 500 ppm

Dissolve in water and add, while mixing, to the mass.

Enzymes For Ageing

Dosage and use:

BETAZINA DC

AF

Accelerates yeast cells lysis and the liberation of polysaccharides, particularly mannoprotein. The effects of aging wine “sur lies” are manifested on the organoleptic level by an increase in fullness, volume and body.

3 to 5 g/hl

Dissolve in water or wine and add, while mixing, to the mass.

AROMAZINA DC

AF

Intensifies and brings out varietal aromatic notes in wines made from grapes rich in terpenes.

4 to 6 g/hl

Dissolve in water or wine and add, while mixing, to the mass. Kept in contact with the wine at a temperature of at least 15 °C allowing time to achieve results.

in compliance with EU Reg. 203/2012 — **AF** *allergen free (Annex II, EU Reg. 1169/2011)* — *no animal origin product*

organic certified product (EU Reg. 203/2012)

1 hl = *100 liters*

Ageing Of White And Red Wines

Dosage and use:

Perfect balance among structure, flavours, colour and longevity

HARMONY FULL

AF

Recommended for ageing “on lees” in traditional stainless steel, concrete tanks or in wooden barrels. It allows sharp wines to become more rounded, with more structure, contributing to better flavour with more complex and persistent notes. In red wines it is indicated to correct tannic sharpness.

20 to 40 g/hl

For maximum results, the product should be kept in contact with the wine for at least 3 weeks, stirring (or bâtonnage) at least once a week.

TOP-TAN AR

AF

Grape tannin which combines the structuring effect with a remarkable increase in aromatic intensity. The wine is more well-balanced, wide open and more complex on the palate. In white wines it gives a note of richness so often required in well-structured wines. In red wines it enhances the fruity notes, “deepening” aromas and enriching the wine with hints ranging from spicy to toasted.

in white wines: 2 to 10 g/hl

in red wines 2 to 15 g/hl

INFINITY CLASS

AF

Tannin from oak endowed with great harmony and refinement. It increases the aromatic complexity of vanilla, caramel and mocha. It contributes to a balanced palate. It is used for both red and white wines in the ageing and finishing stages. It is particularly indicated for wines which have already been aged in wooden barrels.

2 to 8 g/hl

in ageing and finishing.

INFINITY CREAMY

AF

Gives wines a notable sensory impact. It increases the aromatic complexity of confectionery, coconut and vanilla. The great aromatic impact is confirmed on the palate thanks to an improved structure. Grants wider and cleaner aromas. In red wines, it reveals red berries notes.

2 to 8 g/hl

In ageing and finishing

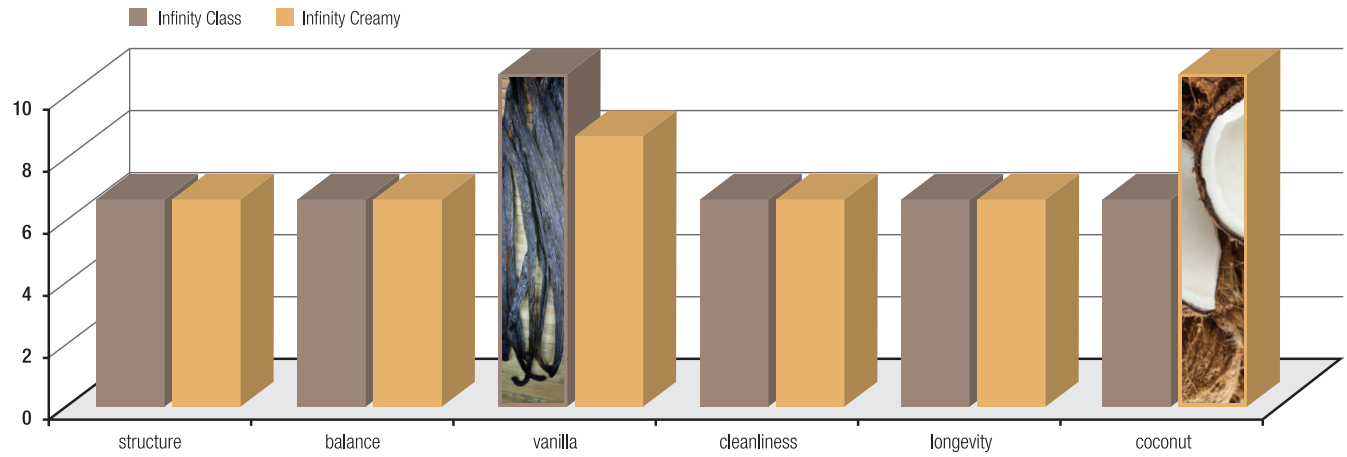
LISEM ENNE

AF

Enriches the taste and structure of wine during the élevage. Wines with a simple organoleptic profile achieve better results, e.g. wines made from under-ripe grapes or from very high yields.

2 to 15 g/hl

For maximum results, the product should be kept in contact with the wine for at least 2 weeks, stirring (or bâtonnage) at least once a week.



Ageing: Dedicated To White Wines

Dosage and use:

HARMONY W

AF

Enhances the structure and complexity of white wines, particularly for harmony and balanced taste. The phenolic fraction protects from oxidation and contributes to the cleanliness and freshness of flavours.

10 to 40 g/hl

For maximum results, the product should be kept in contact with the wine for at least 3 weeks, stirring (or bâtonnage) at least once a week.

INFINITY YELLOW

Tannin rich in bound terpenes and norisoprenoids. During white wine and rosè aging process increases sensory profile, freshness and longevity.

2 to 8 g/hl

For maximum results, the product should be kept in contact with the wine for 1-2 weeks. If used together with Aromazina, extend the contact to at least 3 weeks.

TOP-TAN SB

AF

Grape tannin endowed with structuring and stabilizing properties. Used in white wines whenever it is necessary to bestow more roundness, palate and balance. Protects existing polyphenols and grants longevity.

2 to 10 g/hl

On white wines already racked or in advanced ageing phase, or just before bottling.

TANNIBLANC FLASH

AF

Gall nut ideal in enriching white wines endowed with structure while still preserving from undesired oxidation. It does not bestow astringency but enhances the organoleptic characteristics in treated wines.

1 to 5 g/hl

Ageing: Dedicated To Red Wines

Dosage and use:

HARMONY R

AF

Specific for rosé and red wines. Bestows structure to light-body wines. Protects wine colour from degradation, mainly in wines from unhealthy grapes (e.g. affected by Botrytis).

10 to 40 g/hl

For maximum results, the product should be kept in contact with the wine for at least 3 weeks, stirring (or bâtonnage) at least once a week.

TOP-TAN SR

AF

Top quality grape tannin, which increases palate, cleanliness, structure and complexity. Helps the tannin and anthocyanins combine and stabilizes the colour.

2 to 15 g/hl

On red wines already racked or in final stage of élevage. Higher dosage to compensate imbalance from maceration.

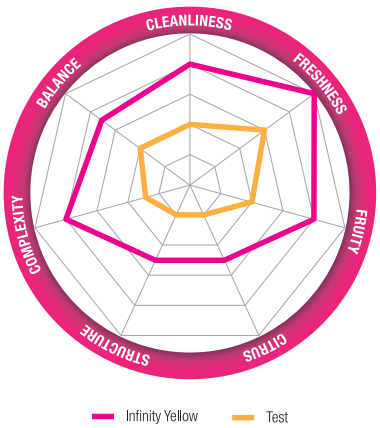
TOP-TAN CR

AF

Grape seed tannin that acts as a colour stabilizer, increases structure and improves wine evolution. In the mid-term, it contributes to the polymerization reactions and gives softness and structure to aged wines.

2 to 10 g/hl

On red wines already racked or in the final stage of élevage, for which a 3-4 month ageing process is planned.



	EFFECT	KIND OF WINE	STAGE OF USING
HARMONY FULL	Roundness Balance Complexity	White Rosé Red	Ageing Second fermentation
HARMONY W	Structure Roundness Colour	White	Ageing
HARMONY R	Structure Roundness Colour	Red	Ageing
HARMONY MP	Structure Stability	White Rosé Red	Pre-bottling

Modern Targets In Wine Fining

Dosage and use:

PHYTOKOLL APP

AF

Whole vegetal fining agent for white wine. Leads to strong clarification action, makes filtration easier and increases aromatic cleanliness. Removes the oxidized colour parts and acts as colour stabilizer.

10 to 30 g/hl

Dissolve 5-10% ratio in water and add the solution slowly, while mixing, to the mass, to be treated.

MOSAICO PROTECT

AF

Used in white and rosé wines whenever fining must deal with stabilization and élevage. Yeast derivatives reduce the acid notes and boost the taste balance. Chitin derivatives react very well with the oxidized compounds as well as Fe and Cu, grants oxidation protection, freshness, edges down bitter notes and facilitates correct hue recovery.

10 to 30 g/hl.

MOSAICO ROUND

AF

Turns red wine brighter, increases filterability, corrects oxidative colour defects, softens tannic sharpness and gives volume to the palate. Mosaico Round components cooperate to achieve several targets: yeast derivatives deal with tannic profile and make the wine smoother and more balanced, chitin derivatives react very well with oxidized compounds and so grant oxidation protection and chitosan fights Brettanomyces and avoids the risk of off-flavors phenols (ethyl-phenols) occurring.

10 to 30 g/hl.

TOPGRAN+

AF

Easier - more efficient - more powerful

Topgran+ is a bentonite that acts as a protein stabilizer and clarifier without affecting sensory quality.

30 to 150 g/hl

According to needs.

BENTO.ZERO

AF

A modern fining concept: acts quickly and improves organoleptic quality.
The preparation is instantaneous and needs a minimum quantity of water and just a few minutes for swelling.

5 to 30 g/hl

To brighten white and red wines: 5 to 30 g/hl. Static fining of white musts: as much as 150 g/hl. To stabilize wine proteins: as much as 150 g/hl.

"Green" Line For Organic Wine Clarification

Dosage and use:

GELAGREEN

Organic gelatine which reduces red wine astringency and refines aged wine.
Used for both static and flotation white wine/must clarification.

1 to 20 g/hl

Red wine: 1 to 20 g/hl, in accordance to astringency.
White must/wine: 5-20 g/hl for static fining; as much as 60 g/hl or more for flotation.

ALBUGREEN

Organic egg albumin, which reduces red aged wine astringency.

1 to 10 g/hl

In accordance to astringency.

ITTIOGREEN

AF

Organic isinglass used for white and rosé wine fining for brightening wines and for refining premium red wine fining.

1 to 5 g/hl

Wine Fining

	Targets	Product To Use	Product Features
Protein Stability And Fining	To remove protein, easy to use, very compact lees	BENTO.ZERO	granular bentonite, instantaneous preparation, zero lees
	To achieve protein stability and wine cleanliness	TOPGRAN+	easier, more efficient, more powerful
	To remove oxidized and oxidable parts and fining	CLARASI VIP	no animal proteins
	To remove oxidized and oxidable parts and protein stability	PHYTOKOLL APP	the perfect mix of potato and pea protein
		CLARAPOL VIP	no animal proteins
		MOSAICO PROTECT	miniTubes technology
			
Cleanliness	To achieve cleanliness with low dosage, protein stability, colloid stability	GELBENTONITE BENTOWHITE GEL	the most active bentonites!
	To brighten wines and remove bitter and herbaceous flavours	ITTIOGREEN	organic isinglass
		ITTIOCOLLA S	isinglass
Phenol Stability	To remove oxidized and oxidable phenols	DC-POL G	miniTubes PVPP
	To refine white and red wines in a low dosage	KOLIREX P	miniTubes bentonite + PVPP
	To remove riboflavin	KOLIREX GO FRESH	miniTubes technology
White Wine Fining	To prevent oxidative defects in must and in white wines. To preserve nose and palate freshness	PHYTOKOLL VIP	plant proteins, allergen free
Red Wine Fining	To fine young red wines	ALBAKOLL R	allergen free
	To correct colour oxidative defects and soften premium wine tannin sharpness. To inhibit *Brettanomyces.*	MOSAICO ROUND	miniTubes technology
	To soften full body wine tannin sharpness	ALBUGREEN	organic egg albumin
Tannin Refining	To refine young wines and press wine	SOLOGEL	concentrated liquid gelatine
	To soften full body red wine tannin sharpness	GELAGREEN	organic gelatine, soluble in warm water
		GELATINA ORO	pure gelatine, soluble in warm water
Colour Fixing	To refine white wines at low dosage	KOLIREX C	miniTubes bentonite + carbon
	To fix colour in white wines	GRANDECO'	miniTubes carbon
Allergens Removal	To remove biogenic amines and any remains of casein and albumin. To finalize protein stability and brilliance.	TOPGRAN+	granular bentonite
		BENTOWHITE GEL	bentonite in filaments

Wine Stability

Dosage and use:

BATTKILL AF

It avoids the development of lactic bacteria in white and rosé wines and in basic wine for sparkling wine. In red wine it avoids the development of *Brettanomyces* and stabilizes the wine after the malolactic fermentation. Battkill dramatically reduces the use of SO_2.

10 to 25 g/hl

Dissolve in water and add, while mixing, to the mass.
To avoid MLF: 10 -20 g/hl after alcoholic fermentation.
To avoid MLF in sparkling wine: 10 -20 g/hl in the basic wine.
To avoid the development of Brettanomyces: > 20 g/hl.
In stuck fermentation: up to 25 g/hl.

Mr. SILVER AF

The silver chloride, fixed on an inert support, eliminates the wine reductive smell and does not leave any residues in the wine.

15 to 50 g/hl

Dissolve 1:10 ratio in wine and mix strongly then add the solution slowly, while mixing, to the mass to be treated.

MER-CAPTA AF

The copper citrate, fixed on an inert support, eliminates the wine reductive smell caused by the H_2S and other light molecules.

5 to 20 g/hl

Dissolve 1:10 ratio in wine and mix strongly then add the solution slowly, while mixing, to the mass to be treated.

Gum Arabic

Softness and stability

	Softness in young wines	Softness in premium wines	Colloid stabilization	Aromas	Perlage
GOMMARABICA The best quality and concentration	xx	xxx	xxx	xxx	x
LIQUIRAB 100 The easiest to filter among the existing arabic gums	xxx	xx	xx	xx	x
DÉLITE Kordofan type to achieve the maximum organoleptic potential	x	xxxx	xx	xxx	xxx
DÉLITE GREEN Organic gum arabic to achieve the maximum organoleptic potential	x	xxxx	xx	xxx	xxx
POLVARABICA Immediate dispersion and excellent filterability	xx	xxx	xxx	xx	xx
EASYDRY Cost effective and easy to use	x	x	xx	x	xx

Tartaric Stability

Dosage and use:

SUPER 40 SPECIAL

AF

Pure Metatartaric acid with high esterification index. Avoids every kind of colloidal hazing at low temperatures from possibly occurring.

max. 10 g/hl

KARMELOSA L

Liquid Carboximethylcellulose achieves tartaric stabilization in wine. Prevents Potassium Tartrate crystals occurring.
Keeps its effectiveness for the entire wine shelf-life since it is not hydrolyzed or modified in time.

75 to 150 ml/hl

According to the instability grade. Use on clear and clarified wine, ready for final filtration.

Before Bottling

To facilitate revitalization, texture, complexity and create long palate

INFINITY FRUITY WHITE

AF

Tannin that revitalizes white wines. Used in finishing and pre-bottling stages.
Provides great cleanliness on the nose, removing the substances responsible for reduction odours and restores redox balance. On the palate, the structure improves thanks to better equilibrium and longer persistency.
In many wines a stronger “sucrosité” and longer after-taste occur after using.

2 to 8 g/hl

Even just before bottling.

INFINITY FRUITY RED

AF

Tannin that revitalizes red wines. Used in finishing and pre-bottling stages.
It gets rid of the molecules that cover wine flavours.
Restores cleanliness and opens up the aroma, allowing the best expression of the descriptors, such as fruit and fruit jam. On the palate, structure improves thanks to better equilibrium and longer persistency.

2 to 8 g/hl

Even just before bottling.

HARMONY MP

AF

Ready Mannoproteins, which increase wine stability, fullness and complexity.
Gives body and complexity to low-body wines very quickly.

1 to 8 g/hl

To protect the bottled wines

REDOX LONGEVITY

Prevents the alteration of aromas and colour in bottled wine. Works specifically against “light-struck” taste.

5 to 20 g/hl

Add the product before the last pre-membrane filtration. It is recommended to check the filterability index after adding.

SUPER REDOX

To achieve colour stabilization and to avoid all kinds of oxidation. Very effective against both “ferric cases” and surface film yeasts.

5 to 10 g/hl

Higher dosages are for very oxidated wines.

Second Fermentation

To ascertain flavour and fermentation

FERVENS GREEN AF

Extremely versatile *Saccharomyces cerevisiae (ex r.f. bayanus)*. Faces different fermentation conditions well. Highly recommended for second fermentations and stuck fermentations.

BRIO AF

Used for second fermentation, both in bottle and in tank. Gives fine varietal aroma and a creamy taste experience to the palate.
Its very low riboflavin production makes it suitable for flint glass bottled wines.

SLB AF

Develops fine fruity notes. Clean flavours and does not produce H_2S. SLB is the meeting point between final result quality certainty and cost effective process needs.

PRO 6 AF

Widely used for "Prosecco" and different premium petillant and sparkling wines. Grants quick and regular kinetic in quite a wide temperature range. Wines show notes of fruit and flowers and great aromatic and taste cleanliness.

ENODOC BM-04 AF

Has some unique characteristics of alcohol, SO_2, high pressure and low temperature tolerance. Its own kinetic and metabolic properties make it suitable for sparkling wines through a second fermentation both in bottle and in pressurized tanks. Gives very noble and pleasant aromas to the final wine, with thin perlage and finesse over time.

ENODOC BV-03 AF

Suitable for both first and second fermentation in sparkling wine production. It improves the grape varietal aroma, even in second fermentation.

Get Maximum Results From Second Fermentation

		Dosage and use:
POLIMERSEI AF Its wide absorbing surface is fundamental for the preparation of the base wine. Leave Polimersei TM in contact with the mass for 24-48 hours so that it absorbs the existing fatty acids and prepares the base wine for the second fermentation.		40 to 80 g/hl
new **wynTUBE ALERT** AF NO DUST, NO HASSLE, ONLY VITALITY. Complex yeast nutrient and antimicrobial activity. Fights the lactic bacteria growing during the second alcoholic fermentation. Allows reducing the SO_2 dosage and supports the S. cerevisiae dominance.		30 to 50 g/hl
POLIFERM P AF Special miniTubes™ product for second fermentation in tanks. Boosts yeast performance and regulates fermentation kinetics. Grants more freshness and aromatic cleanliness to the wine.		20 to 50 g/hl
INFINITY YELLOW Increases freshness and longevity.		2 to 8 g/hl, at the beginning of second fermentation
HARMONY FULL AF For a fine and elegant sparkling foam.		20 to 40 g/hl
INFINITY BLU AF Protects from oxidation and supports the perfect balance of aromas and flavours.		2 to 10 g/hl

Yeast adaptation procedure to facilitate the second fermentation (100 l of wine with alcohol 9.5-11.5%)

1 YEAST REHYDRATION

25 g of yeast + 15 g of **wynTube Prepara** in 0.5 l of water

wynTube Prepara
protects the yeast from
alcohol and from pressure

2 ALCOHOL ACCLIMATATION

0.5 l (rehydrated yeast) + 0.5 l (wine) + 0.5 l (H2O) + 105 g (sugar) + 0.5 g **wynTube Full** (30 g/hl)

Or wyntube Alert to fight
the lactic bacteria growing

Sugar = 70 g/l; alcohol 3.2-3.8%
Keep the mass at 25 °C for 6 – 8 hours, stirring and aerating occasionally

1.5 l (acclimatized mix) + 1.5 l (wine) + 1 l (H2O) + 115 g (sugar) + 1.2 g wynTube Full (30 g/hl)

Sugar = 55 g/l; alcohol 4.8-5.7%
Keep the mass at 20–22 °C for 12 – 15 hours, or until the start of the fermentation is evident

4 l (acclimatized mix) + 4 l (wine) + 2.5 g wynTube Full (30 g/hl)

Sugar = 27 g/l; alcohol 7.2-8.6%
Keep the mass at 20 – 22 °C for 24 hours, or until the start of the fermentation is evident

3 SECOND FERMENTATION

8 l (acclimatized mix) + **base wine** + 30 g **wynTube Full** (30 g/hl) + **Lisem Glu** (20 g/hl)

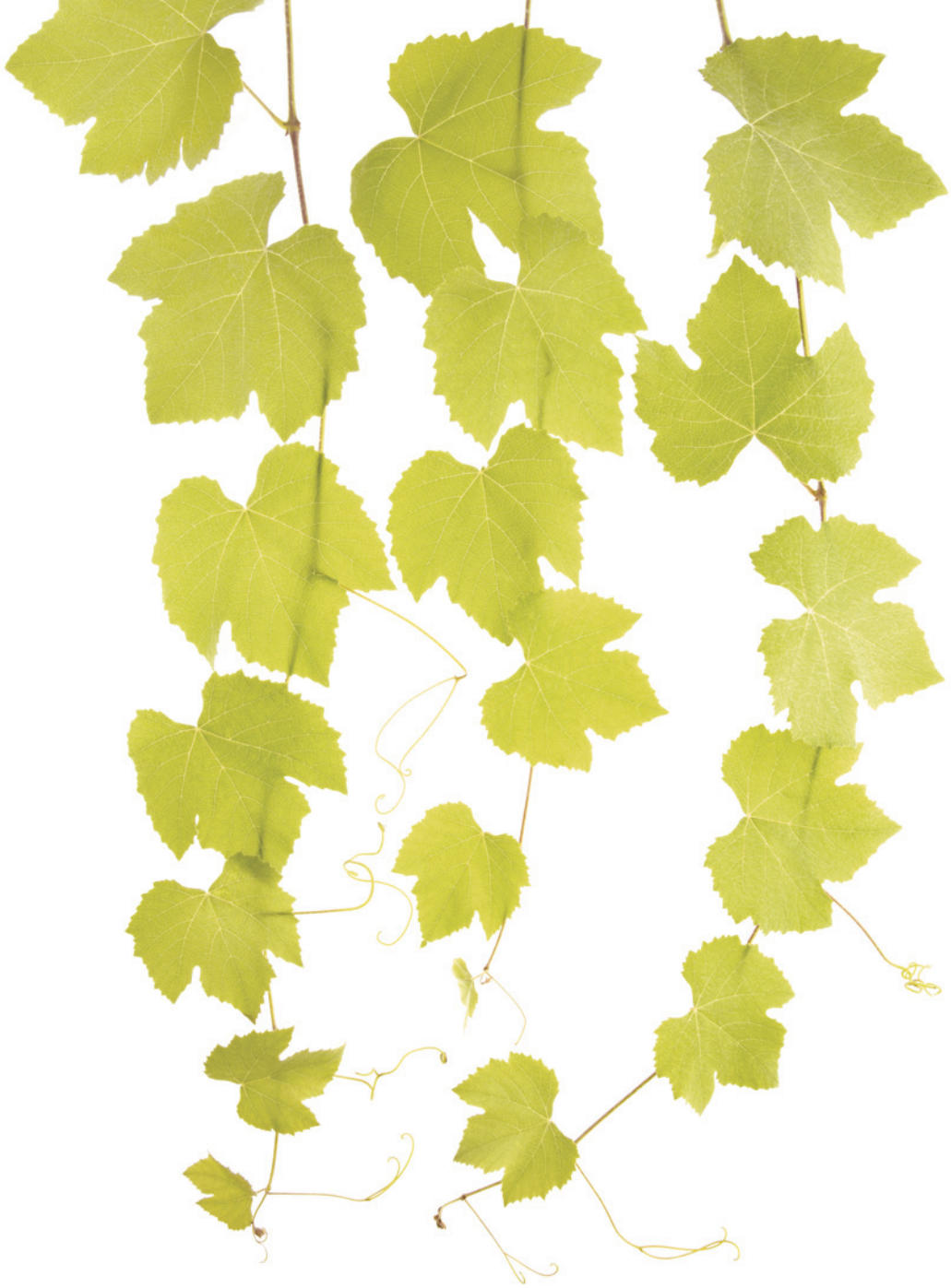
Use wynTube Fructal as nutrient to boost
fruity aroma, or wynTube Alert
to fight the lactic bacteria growing

Keep the wine temperature
at 20 – 22 °C

Detoxify the base wine before the inoculation:
keep Polimersei (100 g/100 l) 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



AFTER THE **HARVEST**

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