

HARVEST



LIGHT-NO-STRUCK

The right protection against light struck



1

FERVENS® FRAGRANCE

More flavours, less riboflavin. For "fresh style" white and rosé wines.

FERVENS® BRIO

Intense and long-lasting sparkling wines.

2

WYNTUBE FRUCTAL

Feeding your yeast with no flaws. For top quality aromas in white and rosé wines.

3

KOLIREX® GO FRESH

Remove the light taste precursors.
Efficient for polyphenols fixing and color stabilizing.

4

REDOX LONGEVITY

Pre-bottling protection.
Prevents the alteration of aromas and color in bottled wines.

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wynTube

wine yeast nutrient in **miniTubes™**

NO DUST... NO HASSLE... ONLY VITALITY...

Well-known miniTubes technology applied to yeast nutrients!



wynTUBE PREPARA.

Nutrient for yeast rehydration. Add it to rehydration water. Grants indispensable substances that yeast needs to lead the fermentation.

It works well even in hard conditions such as potential high alcohol content, strong reductive condition, ultra-clean must, "pied de cuve" preparing.



wynTUBE ALERT.

Complex yeast nutrient and antimicrobial activity. Fights the lactic bacteria growing during both first and second alcoholic fermentations. Allows reducing the SO₂ dosage and supports the *S. cerevisiae* dominance.

wynTUBE FULL.

Complete yeast integrator for every fermentation steps from inoculation. Gives complex nitrogen and B family vitamins, especially biotin, which supports esters production and pantothenic acid production and therefore blocks the H₂S growth. Provides oligominerals such as Mg, an important yeast metabolism aid that increases yeast resistance to alcohol.

wynTUBE PROLIFE.

Provides unsaturated fat-acids and sterols to the yeast and adsorbs endogen fermentation inhibitors during the alcoholic fermentation. Gives mannoproteins, which boost the wine complexity and lower vegetal scents. In stuck fermentation and in second fermentation, it detoxifies the mass before the new yeast inoculation.

LIGHT-NO-STRUCK

fighting the "light taste" in white and rosé wine



FERVENS FRAGRANCE.

Brings out aromatic fullness up to tropical and citrus aroma in both white and rosé wine.

Essential for wine's shelf life boosting since it grants the lowest production of riboflavin, which is the "light taste" precursor. Used together with Fructal it provides the strongest aromatic and protective conditions.



wynTUBE FRUCTAL.

Full organic nutrient. It gives amino acids which support both fruity and tropical fruity scents production.

Used together with Fervens Fragrance it provides the strongest aromatic and protective conditions against the light-struck defect. miniTubes™ technology.

KOLIREX GO FRESH.

Clarification product which prevents the "light taste" from occurring. It brakes the riboflavin down. Efficient for polyphenols fixing and color stabilizing as well.

PESTICIDES REMOVAL



FITO-STOP

Removes a wide range of pesticides (e.g. for Powdery mildew, Downy mildew, Botrytis and insects fighting) from the must. Supports the *S. cerevisiae* kinetic and avoids the volatile acidity increase.

INFINITY

protection, freshness, aroma



INFINITY BLU.

Liquid high-density tannin. Ready anti-oxidative action in must.

Added to the grape before crashing and to the must.

Prevents the oxidation of anthocyanins, catechins, polyphenols and aromatic compounds.

INFINITY YELLOW.

Connected-terpenes-rich and connected-norisoprenoids-rich tannin.

During the alcoholic fermentation led by varietal yeast, Infinity Yellow brings flowery and fruity scents to the aroma, even citrus in some cases.

Its antioxidant action increases the freshness to the palate giving a lively sensation to the wine.

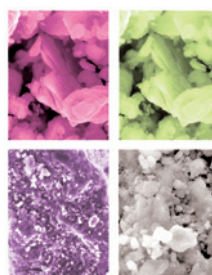
WINE AND MUST FINING

Topgran

easier - more efficient - more powerful

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

From must fining (even flotation) to wine clarification, it also removes molecules responsible for both organoleptic and healthy defects, such as biogenic amines.



Phytokoll App

white must and white wine fining

The perfect mix of potato protein and pea protein.

Allows reaching brightness and removing of the oxidized color compounds.

Used both in static clarification and flotation. Suitable for hard flotation as a stronger alternative to single fining agents that cannot make a thick cap.

BEFORE THE FERMENTATION

Dosage and use:

Grant aroma and freshness from the very beginning

REDOX AROM



Added to the grape before or during the crashing and to the must. Creates the oxy-reductive balance which preserves varietal scents and polyphenols compounds and therefore grants the bouquet and the right colour to the wine. Fights oxidative enzymes coming from rotten grapes.

10 to 20 g/hl

Dissolve in a small quantity of water or must and disperse directly on the grape or add to the must while mixing.

TANNIFERM BLANC



Mixture of tannins for white winemaking. Added to the grape before crashing and to the must. It prevents the oxidation of anthocyanins, catechins, polyphenols and aromatic compounds.

3 to 10 g/hl

20 to 30 g/hl for rotten grapes. Dissolve in a small quantity of water or must and disperse directly on the grape or add to the must while mixing.

ULTRasi 4SKIN



Enzyme for vertical varietal white wines suitable for skin maceration. Boosts the extraction of both varietal and free aroma precursors and, by doing so, it grants organoleptic intensity to the wine.

1 to 4 ml/hl

Directly to the crusher, to the presser or to the maceration tank. For maximum results, the product should be kept in contact with the must for 4 to 12 hours depending on temperature.

Dosage and use:

Must flotation

ULTRasi Flot



Flotation enzyme which sets the must up ready for flotation. Must viscosity immediately goes down after adding it and so the particles aggregation process increases. Suitable for both continue and discontinue flotation.

1 to 4 ml/hl

Directly to the crusher or to the presser to shorten contact time.

PHYTOKOLL App



The perfect mix of potato protein and pea protein. Allows reaching brightness and removing of oxidized color compounds. Used both in static clarification and flotation. Suitable for hard flotation as a stronger alternative to single fining agents, which cannot make a thick cap.

10 to 30 g/hl

Dissolve carefully 5 to 10% ratio in water and then add slowly to the mass while stirring.



EASYFLOT



Cold soluble gelatin for must flotation with a high bloom value and very high charge density.

10 to 40 g/hl in flotation

Dissolve 1% ratio in water.

BENTOFLOT DC



Powder bentonite for must flotation that grants protein reducing and low lees.

40 to 100 g/hl

Dissolve 5 to 10% ratio in water, then wait 30 to 60 minutes for the absorbing process, then stir well.



in compliance with EU Reg. 203/2012



allergen free (Annex II, EU Reg. 1169/2011)



no animal origin product



organic certified product (EU Reg. 203/2012)

1 hl = 100 liters

WHITE WINEMAKING

Dosage and use:

Must static clarification and first stages of protein and phenol stabilization

ULTRasi G - ULTRasi L



Fast pectolitic enzymes for white must clarification. They act in just a few hours and they face many different pH and temperature conditions.

G: granulated, L: liquid

1 to 4 g/hl (ml/hl)

Dissolve in a small quantity of water or must (ratio 1:10) and disperse directly on the grape or add to the must while filling the tank.

ULTRasi Select



Enzyme for difficult conditions: rotten grape, low pH, heavy skin varieties such as Muscats, Malvasia, Traminer, etc.

Strong both pectolitic and emicellulosic abilities.

0.5 to 2 g/hl

Dissolve in a small quantity of water or must (ratio 1:10) and disperse directly on the grape or add to the must while filling the tank.

KOLIREX CP



Eliminates oxidized polyphenols and increases the protein stability during the alcoholic fermentation. PVPP aids to get clean and fresh aroma. Cellulose fibers regulate the fermentation kinetic.

30 to 50 g/hl

Disperse the product in water (ratio 1:10) and wait 30 minutes, then stir and add to the mass.

GRANDECÓ



Granulated carbon. Forget the carbon mess! Empty the bag content without any black clouds. Wettability is immediate since the granule's micro-canals absorb water instantly.

Maximum dosage: 100 g/hl

Disperse the product in little water and wait 60 minutes, then stir well and add to the mass.

DC-POL G



Granulated PVPP.
Eliminates both oxidized and oxidizable polyphenols, getting must and wine cleaner and fresher.
Forget the PVPP mess! Empty the bag content without any product clouds. Wettability is immediate since the granule's micro-canals absorb water instantly.

Must: 10 a 20 g/hl

Increase the dosage for high instability musts.
Disperse the product in a little water and add to the mass while stirring slowly and steadily for 1 to 2 hours.

TOPGRAN+



Acts as a protein stabilizer and clarifier without affecting sensory quality. It also removes molecules responsible for both organoleptic and healthy defects such as biogenic amines.

30 to 150 g/hl

Disperse slowly in water while stirring (ratio 1:6) and wait 30 minutes for the absorbing process, then stir well and add to the mass while stirring. Sedimentation occurs within 48 hours.

PHYTOKOLL App



The perfect mix of potato protein and pea protein.
Allows reaching brightness and removes oxidized color compounds.

10 to 30 g/hl

Disperse slowly in water while stirring (ratio 1:6) and wait 30 minutes for the absorbing process, then stir well and add to the mass while stirring. Sedimentation occurs within 48 hours.

CLARACEL VIP



Fining agent which regulates the fermentation process. Eliminates colloids and oxidizable polyphenols very quickly. Cellulose fibers regulate the fermentation kinetic. Grants compact sediments.

40 a 100 g/hl

Add the product before or during the fermentation. Disperse slowly in water while stirring (ratio 1:6) and wait 30 minutes for the absorbing process, then stir well and add to the mass while stirring.

miniTubes

Bentonite

Allergen free

ALCOHOLIC FERMENTATION

Dosage and use:

Looking after fermentation closing



SLC



AF



Strong yeast for huge masses and for difficult cellar conditions such as low-tech tanks, lack of a refrigerator system or with time-constrained issues. Under the above conditions, SLC always guarantees good fermentation results.

ENODOC FA-01



AF



Prevails over the undesired wild microflora, giving a regular fermentation trend and assuring the complete consumption of must sugar, even with very difficult conditions (low Nitrogen content, poor grapes quality, high SO₂ content, very clear must, etc.).



FERVENS GREEN

AF



Extremely versatile *Saccharomyces cerevisiae*. Faces different fermentation conditions well. Highly recommended for second fermentations and stuck fermentations.

For young wines to elevate fermentative aromatic scents



FRAGRANCE



AF



The yeast that gives the aromatic fullness. Grants the full fermentative aromatic expression in white and rosé wines. The low temperature fermentative capability leads to aromatic results from tropical to citrus aromas. Essential for wines' shelf life boosting since guaranties a very low production of riboflavin, which is the "light taste" precursor. Fast fermentation start, quick kinetic, high alcoholic tolerance.



TREBBY



AF



Saccharomyces cerevisiae to ferment low-aromatic musts from low aromatic grape varieties and from unripe grapes. Produces big quantities of fermentation acetates and fermentation esters. Well-done nutrition boosts the process.

ENODOC BA-02



AF



Assures regular fermentation course and allows white winemaking with strong, well-balanced fruity flavour and pleasant palate taste thanks to high production of glycerol.

For varietal aromatic wines



GN



AF



Releases bonded primary scents and so boosts varietal aroma for every kind of wine. Strong varietal footprint is brought about by retro-palate sensory and so nose and palate get well balanced.

ENODOC BV-03



AF



For white wine with well-defined varietal scents. Leads to typical flavour enhancement of white grape varieties. It is a reliable strain, with strong activity and low nutrition needs, making good fermentation possible, even in difficult condition.

WHITE WINEMAKING

Dosage and use:

Get maximum results from yeast through the best nutrition and the right regulation

wynTUBE PREPARA

NO DUST, NO HASSLE, ONLY VITALITY. Well-known miniTubes technology applied to yeast nutrients! Nutrient for yeast rehydration. Grants indispensable substances that yeast needs to lead fermentation. It works well even in hard conditions such as potential high alcohol content, strong reducing condition, ultra-clean must, "pied de cuve" preparing.



10 to 30 g/hl

Add it to rehydration water.



wynTUBE ALERT

NO DUST, NO HASSLE, ONLY VITALITY. Complex yeast nutrient and antimicrobial activity. Fights the lactic bacteria growing during both first and second alcoholic fermentations. Allows reducing the SO₂ dosage and supports the *S. cerevisiae* dominance.



20 to 50 g/hl

Dissolve in a small quantity of water and add to the must.

NUTRIGREEN

Complete yeast nutrient based on purified organic yeast cell walls. It can be used at the beginning and at 1/3 of the fermentation, particularly when it is necessary to use one product to satisfy all of the yeast needs.



20 to 60 g/hl

Dissolve in a small quantity of water or must and add to the must.



wynTUBE FRUCTAL

Full organic nutrient. Gives amino acids which support both fruity and tropical fruity scents production. Used together with Fervens Fragrance it gives the best aromatic results and the strongest protective actions against the light-struck defect.



15 to 40 g/hl

Dissolve in a small quantity of water and add to the must.

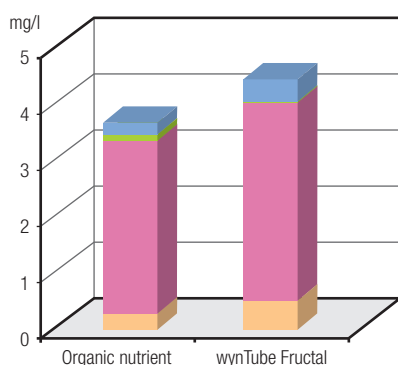
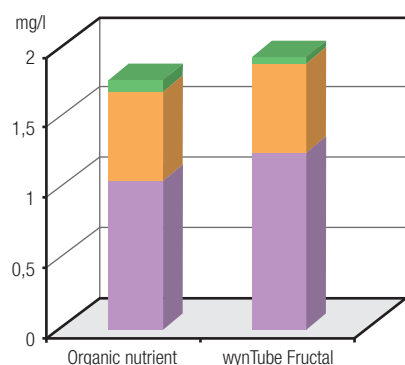
wynTUBE PROLIFE

Provides unsaturated fat-acids and sterols to the yeast and adsorbs endogen fermentation inhibitors during the alcoholic fermentation. Gives mannoproteins, which boost the wine complexity and cut vegetal scents down. In fermentation stuck and second fermentation it detoxifies the mass before the new yeast inoculation.



During fermentation: 15-25 g/hl

To cure sluggish or stuck fermentations: 40 g/hl before the inoculation.



Production of ethyl and acetate esters (fruity and tropical notes). wynTube Fructal (30 g/hl) stimulates the synthesis of both aromatic families. Trebbiano

- Ethyl Octanoate (pineapple)
- Ethyl Decanoate (apricot)
- Ethyl Hexanoate (apple)
- β-phenylethyl acetate
- n-hexyl acetate
- Isoamyl acetate
- n-butyl acetate

Dosage and use:

To improve alcoholic fermentation results and scents production



FITO-STOP

Removes a wide range of pesticides (e.g. for Powdery mildew, Downy mildew, Botrytis and insects fighting) from the must. Supports the *S. cerevisiae* kinetic and avoids the volatile acidity increase.



2 to 5 g/hl

Dissolve in a small quantity of water or must and add to the must.

INFINITY YELLOW

Connected-terpenes-rich and connected-norisoprenoids-rich tannin. During the alcoholic fermentation led by varietal yeast, Infinity Yellow brings some flowery and fruity scents to the aroma, even citrus in some cases. Its antioxidant action increases the freshness to the palate giving the wine a lively sensation.



2 to 10 g/hl

Dissolve in a small quantity of water and add to the must.

		WINEMAKING CONDITION	PRODUCT*	STRENGTHS
ADDING STAGE	Yeast rehydration	high sugar content; reductive winemaking style; organoleptic profile boosting.	wynTube PREPARA (YAN = 3 mg/l)	High alcohol tolerance and resistance to anaerobiosis thanks to sterols and unsaturated fatty acids. Organic N and Vitamins grant deep and clean aromatic impact. miniTubes™ technology.
	Yeast inoculation	medium-low YAN in must and medium sugar content.	SUPERATTIVANTE (YAN = 20 mg/l)	YAN and thiamine grants good fermentation start.
		medium-low YAN in must and medium sugar content; too clear must; need to clean up the must from yeast inhibitors.	POLIATTIVANTE F (YAN = 14 mg/l)	Great yeast expression thanks to N and fibers. Sulfate-free.
		medium sugar content; too clear must; risk of too fast fermentation start.	POLIMERSEI (YAN = 0)	Regular fermentation kinetic and both bad smells (e.g. molds) and inhibitors absorbing, grant aromatic cleanliness.
		low SO ₂ winemaking avoid MLF and fight wild yeast	wynTube ALERT (YAN = 6 mg/l)	Complete nutrition and antimicrobial action against lactic bacteria and wild yeasts. Sulfate-free.
		to grant complete and balanced nutrition in one step.	wynTube FULL (YAN = 10 mg/l)	N guarantees intensive aroma; growth factors grant alcohol tolerance. miniTubes™ technology, sulfate-free.
			BIO S-Free / NUTRIGREEN / BIOATTIVANTE (YAN = 11 mg/l)	N guarantees intensive aroma and growth factors grant alcohol tolerance. Bio S-Free and Nutrigreen are sulfate-free.
	1/3 alcoholic fermentation	high alcohol content; strong anaerobiosis.	wynTube PROLIFE (YAN = 2,5 mg/l)	Both lipids presence and inhibitors removing action grant complete and safe fermentation. miniTubes™ technology.
		medium YAN content; medium alcohol content; reductive winemaking style.	wynTube FULL NUTRIGREEN BIO S-Free	Complete and sulfate-free nutrition gives great organoleptic results, even in reductive winemaking.
		medium YAN content; medium alcohol content.	BIOATTIVANTE	Complete nutrition. Regular fermentation kinetic. Great organoleptic results.
		high alcohol content; threat of secondary bad compounds.	VITALYEAST (YAN = 4 mg/l)	Amino acidic nitrogen source. VA limitation. S-compounds limitation. Aids aroma synthesis.
		to maximize the natural fruity gift of yeasts.	wynTube FRUCTAL (YAN = 4 mg/l)	The greatest organoleptic expression. VA limitation. S-compounds limitation.
	Stuck fermentation	inhibitors-rich must/wine.	POLIMERSEI	Removes saturated fatty acids from stuck must/wine and so grants the success of the next inoculation.
			wynTube PROLIFE	Removes saturated fatty acids from stuck must/wine and so grants the success of the next inoculation. Supplies nutrition factors.
	Second fermentation	yeast adaptation.	wynTube FULL / NUTRIGREEN / BIO S-Free	Complete nutrition. Sulfate-free.
		yeast adaptation and second fermentation.	wynTube ALERT	Complete nutrition and activity against lactic bacteria and wild yeasts. Sulfate-free.
		second fermentation.	wynTube FULL / NUTRIGREEN BIO S-Free	Regular fermentation kinetic. Great aromatic results.

* YAN from 10 g/hl of product

RED WINEMAKING

BEFORE FERMENTATION AND MACERATION

Dosage and use:

INFINITY BLU



High-density liquid tannin. Ready anti-oxidative action in the must. Added to the grape before crashing and to the must, it prevents the oxidation of anthocyanins, catechins, polyphenols and aromatic compounds.

wholesome grape 8-30 g/hl - rotten grape 50-100 g/hl

Dissolve in water, must or wine and then add to the mass.

TANNIFERM FLASH



Mix of gallic, ellagic and procianidinic tannins. Catches the O₂ in fresh must after crashing and so prevents antocianins oxidation. Inhibits oxidative enzymes such as laccase and polyphenol oxidase and so acts as a colour defender.

20 to 60 g/100g

Disperse directly on the grape or dissolve in a small quantity of water and then add to the must.

ULTRasi Redberry

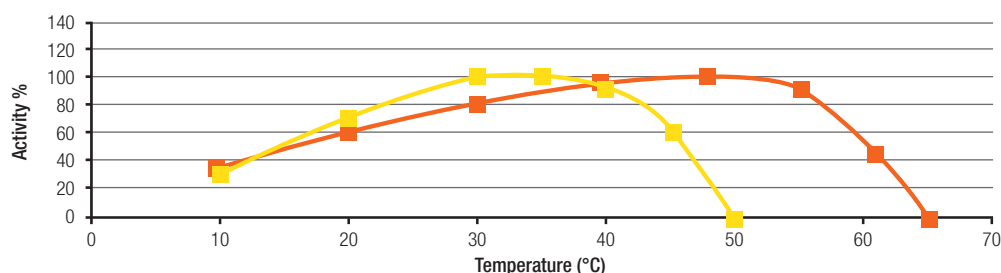


Macerative enzymes mix, specific for rosé and young red wines, which acts as a selective extractor of soft tannins from the grape's skin. Increases the must content of aromatic compounds and their precursors. High temperature tolerance allows using it in the thermo-maceration process.

1 to 4 ml/hl

Maceration: dissolve in a small quantity of water or must (ratio 1:10) and disperse directly on the grape or add to the must while filling the tank. Thermo-maceration: dissolve in a small quantity of water (ratio 1:10) and add to the mass.

Enzymatic activity



Mosto Pinot Nero 2010
dose 2 ml/q - T=20°C

■ Other enzyme
■ ULTRasi Redberry

ULTRasi Darkberry

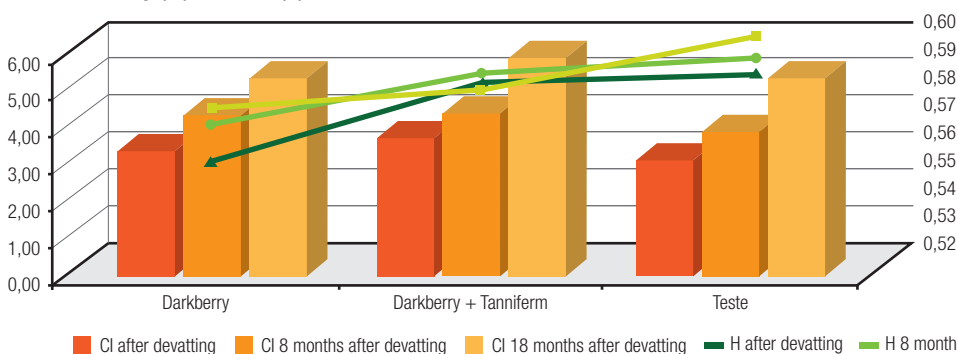


Pectolytic and secondary activities, which quickly extract anthocyanins and soft tannins from the grape during maceration. Its selective action allows extracting tannins-polysaccharides condensed complexes, which grant colour stability and balanced structure to the palate. Great colour and aromatic results occur even after been used in cold prefermentative maceration.

2 to 4 g/q

Dissolve in a small quantity of water (ratio 1:10) and disperse directly on the grape or add to the must while filling the tank.

Colour intensity (CI) and Hue (H) evolution in Barbera wine



5 days maceration of Barbera grape with ULTRasi Darkberry (2 g/hl): wine colour gets stability over time.
5 days maceration of Barbera grape with ULTRasi Darkberry (2 g/hl) + Tanniferm (20 g/hl): wine colour gets greater intensity over 18 months.

ALCOHOLIC FERMENTATION

Dosage and use:

Looking after fermentation closing



SLC

Strong yeast for huge masses and for difficult cellar conditions such as low-tech tanks, lack of a refrigerator system or with time-constrained issues. Under the above conditions, SLC always guarantees good fermentation results.



ENODOC FA-01

Prevails over the undesired wild microflora, giving a regular fermentation trend and assuring the complete consumption of must sugar, even with very difficult conditions (low Nitrogen content, poor grapes quality, high SO₂ content, very clear must, etc.)



FERVENS GREEN

Extremely versatile *Saccharomyces cerevisiae*. Faces different fermentation conditions well. Highly recommended for second fermentations and stuck fermentations.



For young wines to elevate fresh fermentative aromatic scents and colour



BERRY

S. cerevisiae suitable for rosé wines and young or middle aging red wines. Best aromatic goals come from early fermentation temperature control, which grants regular kinetic and so more fragrant fermentative scents. Colour gets deep and bright with Berry as it releases polysaccharides while fermenting and its cell walls do not grab colour components.



ENODOC RJ-11

Wine fermented with RJ-11 is characterized by fresh fruity aroma and flavour, and soft tannins on the palate. Enhances the chromatic balance and stability. RJ-11 is also alcohol and SO₂ tolerant, and is able to ferment at very high temperatures as well.



Yeast for varietal aromatic winemaking where body and structure are important goals



MS-08

Suitable for structured and high alcohol wine (15.5% v/v). Faces well different fermentation conditions, such as high temperature and high sugar content, leading to great varietal expression. Malic acid slightly goes down under its action and so MLF starts more easily. Wines get a smooth and complex profile after fermentation with MS08.



ENODOC RG-12

Selected to make long ageing red wine. Resistance to high temperature and regular fermentation course make it suitable for long maceration and complete extraction of polyphenols and aromatic compounds. Develops intense ripe fruit, jam, deep aroma and flavours, with spicy complexity. On the palate, it gives big volume and soft tannins, thanks to its ability to produce high content polysaccharides and glycerol.



RED WINEMAKING

Dosage and use:

Get maximum results from yeast through the best nutrition and the right regulation

wynTUBE PREPARA



NO DUST, NO HASSLE, ONLY VITALITY. Nutrient for yeast rehydration. Grants the indispensable substances that the yeast needs to lead the fermentation. It works well even in hard conditions such as potentially high alcohol content, strong reducing conditions, ultra-clean must, "pied de cuve" preparing.

10 to 30 g/hl

Add it to the rehydration water.

wynTUBE PROLIFE



NO DUST, NO HASSLE, ONLY VITALITY. Detoxifying yeast cell walls which adsorb endogen fermentation inhibitors such as medium size fat-acids. Provides unsaturated fat acids and sterols to the yeast during the alcoholic fermentation and so grant some fundamental aids to close quickly the process, especially in hard condition, like high alcohol content.

15 to 25 g/hl

Disperse in a small quantity of water and add to the must.

LISEM GREEN



Organic cell walls for yeast nutrition and regular alcoholic fermentation kinetics. It can be used during rehydration in order to provide the yeast a complete nutrition.

10 to 25 g/hl

Rehydration: 10 to 20 g/hl.
Fermentation: 15 to 25 g/hl.

wynTube FULL



NO DUST, NO HASSLE, ONLY VITALITY. Complete yeast integrator for every fermentation step, from inoculation. Gives complex nitrogen and B family vitamins, especially biotin, which supports esters production and pantothenic acid production and so blocks H_2S growth. Provides oligominerals such as Mg, an important yeast metabolism aid, which increases yeast alcohol resistance.

20 to 60 g/hl

Dissolve in a small quantity of water and add to the must.

VITALYEAST



Pure amino acidic nitrogen source added at 1/3 of the fermentation. Limits both VA production and reductive smells. Lipids and vitamins lead to great organoleptic results, especially in high-alcohol wines.

10 to 30 g/hl

Dissolve in a small quantity of water or must and add to the must.



wynTUBE ALERT



NO DUST, NO HASSLE, ONLY VITALITY. Complex yeast nutrient and antimicrobial activity. Fights the lactic bacteria growing during both first and second alcoholic fermentations. Allows reducing the SO_2 dosage and supports the *S. cerevisiae* dominance.

20 to 50 g/hl

Dissolve in a small quantity of water and add to the must.



FITO-STOP



Removes a wide range of pesticides (e.g. for Powdery mildew, Downy mildew, Botrytis and insects fighting) from the must. Supports the *S. cerevisiae* kinetic and avoids the volatile acidity increase.

2 to 5 g/hl

Dissolve in a small quantity of water or must and add to the must.

MALOLACTIC FERMENTATION

Dosage and use:

Co-inoculation or inoculation after alcoholic fermentation

ENODOC ML-FAST



Selected *Oenococcus oeni* strain, for safe malolactic fermentation, 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. Tailor-made protocols are available upon request.

LATTIvante



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 so allows the preservation of fruity notes and improves the global structure of the wine.

20 to 40 g/hl

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

How To Reduce SO₂

WHITE WINES

1 GRAPE HARVEST



Antioxidant protection and indigenous microflora monitoring

Very important:

WHOLESOME GRAPE

USE OF DRY ICE

TRANSPORTATION TO THE CELLAR



CLEAN AND SANITIZE GRAPE CONTAINERS

Skiunò San or VKS

ANTIOXIDANT PROTECTION

Infinity Blu 15 g/hl

UNWHOLESOME GRAPE

+ Redox Arom 10 g/hl

2 CRUSHING



Antioxidant protection and indigenous microflora monitoring

Very important:

QUICK OPERATIONS



CLEAN AND SANITIZE CRUSHING EQUIPMENT

Skiunò San or Sgrommatore+VKS

ANTIOXIDANT PROTECTION

Infinity Blu 8 g/hl **+ SO₂** 20 mg/l

3 FINING



Antioxidant protection, indigenous microflora monitoring and preventive stabilization

Very important:

TEMPERATURE MONITORING

ANTIOXIDANT PROTECTION

QUICK OPERATIONS



CLEAN AND SANITIZE CELLAR EQUIPMENT

Skiunò San or Sgrommatore+VKS

Tannex 5-8 g/hl

STATIC SETTLING

Ultrasi Select 2 g/hl, **Phytokoll Vip +Topgran+** 80%*

FLOTATION

Ultrasi Flot 4 ml/hl, **Easyflot** or **Phytokoll App +Topgran+** 80%*

* in order to reach 80<NTU<100. It's necessary add 80% of total dosage to the must.

4 INOCULATION



Domination of the inoculated strain, low production of acetaldehyde and ketonic molecules

Very important:

"PIED DE CUVE" PREPARATION

MONITORING OF THE YEAST INOCULATION PROCESS



CLEAN AND SANITIZE CELLAR EQUIPMENT

Skiunò San or Sgrommatore+VKS

LOW ACETALDEHYDE PRODUCTION

Fervens Fragrance or **Pro6**, **Enodoc BV03** or **BA02** 30 g/hl

YEAST NUTRITION

wynTube Prepara (yeast rehydration) 15 g/hl, **wynTube Alert** 40 g/hl, **Poliattivante F**

IF NITROGEN DEFICIENCY

ANTI OXIDATION AGENT

Lisem Glu 30 g/hl

STABILIZATION

Kolirex CP 50 g/hl

BACTERIA MANAGING

BattKill 10 g/hl or co-inoculation **ML-Fast** (no wynTube Alert)

5 ALCOHOLIC FERMENTATION



Regular fermentation process

Very important:

TEMPERATURE MONITORING

SPEED MONITORING

YEAST NUTRITION

wynTube Fructal 20 g/hl, **wynTube Prolife** 30 g/hl

6 END OF THE AF



Microbiological control and Antioxidant protection

Very important:

COOLING (T°C<12)

ONE WEEK "SUR LIES"



CLEAN AND SANITIZE CELLAR EQUIPMENT

Skiunò San or Sgrommatore+VKS

Tanniblanc 2 g/hl **+SO₂** 20 mg/l

Racking

How To Reduce SO₂

RED WINES

1 GRAPE HARVEST



Antioxidant protection and indigenous microflora monitoring

Very important:

WHOLESOME GRAPE

TRANSPORTATION TO THE CELLAR



CLEAN AND SANITIZE GRAPE CONTAINERS

Skiunò San or VKS

ANTIOXIDANT PROTECTION

Infinity Blu 20-30 g/hl + **Redox Arom** 15 g/hl

UNWHOLESOME GRAPE

2 CRUSHING



Antioxidant protection and indigenous microflora monitoring

Very important:

QUICK OPERATIONS



CLEAN AND SANITIZE EQUIPMENT STUFF

Skiunò San o Sgrommatore+VKS

ANTIOXIDANT PROTECTION

Tannex 15 g/hl + **SO₂** 20 mg/l

3 YEAST INOCULATION



Domination of the inoculated strain

Very important:

QUICK OPERATIONS

CO-INOCULATION (YEAST + ML BACTERIA)



CLEAN AND SANITIZE EQUIPMENT STUFF

Skiunò San o Sgrommatore+VKS

ALCOHOLIC FERMENTATION YEASTS

Fervens MS-08 or **Enodoc RG12** 30 g/hl

CO-INOCULATION - MALOLACTIC FERMENTATION BACTERIA

Enodoc ML-Fast

ANTI OXIDATION AGENT

Lisem Glu 40 g/hl

YEAST NUTRITION

wynTube Prepara (yeast rehydration) 15 g/hl, **wynTube Full** 30 g/hl, **Poliattivante F**

IF NITROGEN DEFICIENCY

4 ALCOHOLIC FERMENTATION AND MACERATION



Steady kinetics

Very important:

TEMPERATURE MONITORING

KINETICS SPEED MONITORING

YEAST NUTRITION

Vitalyeast 20 g/hl, **wynTube Prolife** 30 g/hl

COLOUR STABILITY

Tannirouge 8 g/hl or **Top Tan CR** 5 g/hl

ANTIOXIDANT PROTECTION DURING THE DEVATting

Infinity Blu 10 g/hl

5 END OF THE AF



Microbiological control and Antioxidant protection

Very important:

MALOLACTIC FERMENTATION MONITORING

Racking: Microbiological protection

6 END OF THE MLF



Microbiological control and Antioxidant protection

Very important:

ONE WEEK "SUR LIES"

CLEANING



CLEAN AND SANITIZE CELLAR EQUIPMENT

Skiunò San o Sgrommatore+VKS

Racking

ANTIOXIDANT PROTECTION

Infinity Blu 6-10 g/hl



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