

HARMONY™ COLOR

For colour stabilizing of red wines

APPLICATIONS

Harmony Color is suitable for treating red and rosé wines both during wine-making and “*élevage*”.

Thanks to the presence of phenolic fractions, it stimulates and accelerates the reactions that lead to the polymerization and stabilization of the anthocyanin fraction of red wines, favouring especially the interaction with oxygen molecules.

Moreover, **Harmony Color** shows a significant absorbing action that originates pleasant and extremely clean wines from an organoleptic point of view.

For its characteristics, it has an ideal action during the operations of micro-oxygenation and during open air racking.

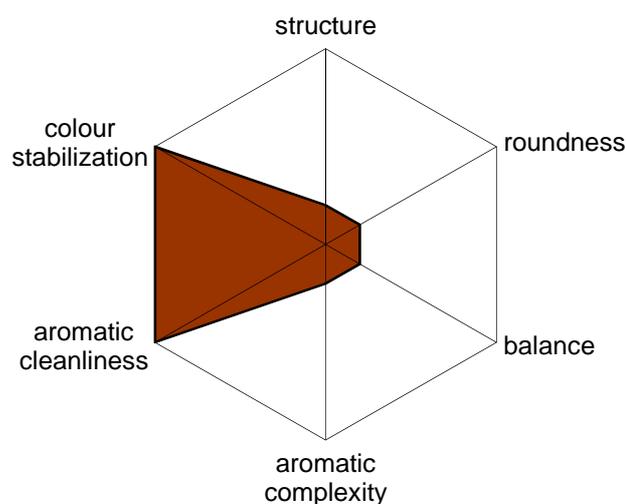
Harmony Color can also be used in combination with procyanidinic tannins such as Top Tan or Tannirouge Flash, or with Tannex Flash during the first steps of wine making.

DOSES AND INSTRUCTIONS FOR USE

Use in doses from 10 to 30 g/hl (100-300 mg/l), mixing the product in a bit of water or directly in the wine. Add to the mass, stirring thoroughly.

PACKAGING

0.5 kg jugs.



HARMONY™

“Elevage”, stabilizing, balance

Modern research has shown many of the mechanisms that contribute to wine evolution, in particular those processes that involve colour stabilization and the organoleptic changes occurring during the “élevage” process.

Nowadays much is known about the role of tannins in the stabilization of anthocyanins, together with the action of oxygen and the organoleptic effect of colloidal molecules, especially the ones with a complex polysaccharide structure such as those released by yeasts (mannoproteins).

HARMONY™, a specific range of adjuvants for “élevage”, supplies the oenologist with the most suitable instruments to obtain more full-bodied, balanced and stable wines.

The range products have a double role: “élevage” adjuvant, contributing to a positive evolution of the organoleptic properties of wine, and stabilizing adjuvant, aiming at increasing the ageing potential.

The careful use of the products of the range enables to exploit the potentials of tannins and polysaccharide macromolecules, coupling each single requirement with a practical and effective solution. In this way it will be possible to obtain from time to time an improvement of taste perceptions, with an increase of wine structure and body, but also an evolution toward a more round and balanced wine.

From an aromatic point of view, interesting results can be obtained as far as intensity, complexity and persistence are concerned. Besides, it is possible to prevent or correct the presence of possible off-flavours (sulphured compounds etc.). As for stabilization, the best results regard colour, thanks to the anti-oxidant power and to a more direct interaction in the processes of polymerization and stabilization.

Positive results have been reached thanks to the polysaccharide macromolecules in terms of a better proteic and tartaric stability.



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