

HARMONY™ FULL

For wine “*élevage*” and organoleptic balance

APPLICATIONS

Thanks to its complex composition, **Harmony Full** is the ideal adjuvant for treating sharp wines that need an organoleptic evolution to become more round and full-bodied.

In red wines it is suitable to correct the tannic sharpness making balanced and rounder taste, giving these wines complex and pleasant aromatic notes.

It gives roundness and more fullness to white wines, especially favouring flavour evolution toward complex and more persistent notes.

For its characteristics it can be used on white, red and rose wines, especially in the “*élevage*” phase, both in traditional tanks (stainless steel or concrete) and in barrels.

Very good results are obtained also using the product during fermentation, enabling an early beginning of the stabilization reactions.

Moreover, if it's used during sparkling, an interesting improvement of wine perlage is obtained.

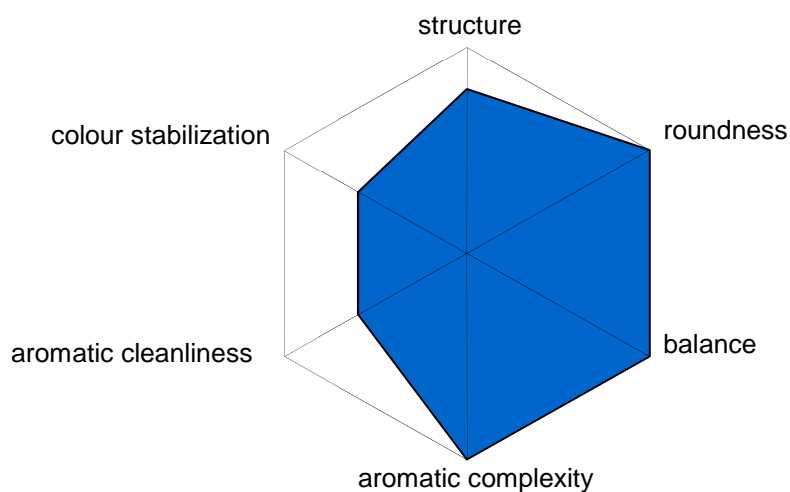
DOSES AND INSTRUCTIONS FOR USE

Use in doses from 20 to 40 g/hl (200-400 mg/l), mixing the product in a bit of water or directly in the wine. Add to the mass, homogenizing thoroughly.

To make maximum use of the properties of the product, it is advisable to keep it in contact with the wine for at least 3 weeks, making a mixing up (or *bâtonnage*) at least once a week

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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