

HARMONY™ W

For structure “*élevage*” of white wines

APPLICATIONS

Harmony W is ideal to enrich the structure and complexity of white wines.

Its particular composition enables to improve the structure of the wines, with a special care for their harmony and taste balance.

Its phenolic fraction protects from oxidations and contributes to the flavour evolution, giving more complex and definite notes.

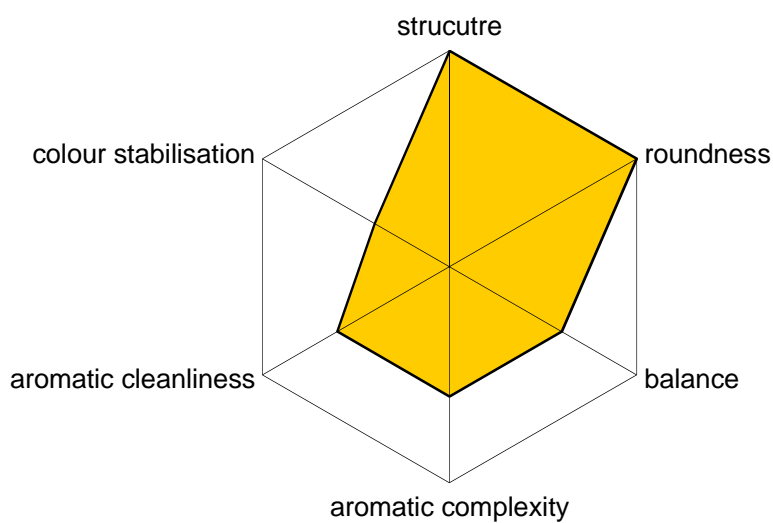
DOSES AND INSTRUCTIONS FOR USE

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, stirring 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 “*bâtonnage*” at least once a week.

PACKAGING

1 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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