AROMAZINA DC

Pectinolytic enzyme with a secondary β-glycosidase activity

ACTIVITY

Aromazina DC is an enzymatic complex with aromatic-varietal activity. It is able to liberate odorous molecules, particularly terpenes and norisoprenoids, which are present in grapes in their glucosylated, non-odorous, form.

Terpenes and glucosylated norisoprenoids are frequently bound to other sugars such as rhamnose, apiose and arabinose.

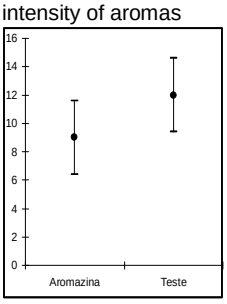
The various glycosides have diverse concentrations in grapes. It is for this reason that the formulation of **Aromazina DC** not only has specific β-glycosidase activity for the various glycosides, but their distribution is such as to guarantee maximum efficiency and therefore maximum aromatic liberation.

APPLICATIONS

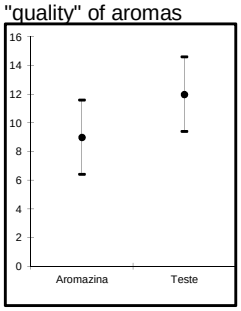
Aromazina DC is the ideal enzyme to intensify and to bring out varietal aromatic notes in wines made from grapes rich in terpenes, such as Muscat, Malvasia, Traminer and Riesling. It also has application in the well known red-berried varieties which are rich in norisoprenoids.

In order to fully take advantage of the aromatic potentialities of the grapes, it is advised to carry out a macerative extraction with Extrazina DC or Pectazina LS on white varieties or with Cromazina DC on red varieties.

intensity of aromas



"quality" of aromas



Classification test (Friedman Test) on Sauvignon Blanc, 2004 (Italia)
This test defines a preference scale: the wine **with the least points is the one which is preferred.** In the areas of intensity and "quality" of aromas, a net preference for wines treated with Aromazina DC was observed.

DAL CIN

METHOD OF USE AND DOSAGE

Disperse 4-6 g/hl (3.33-4.99 lbs/1000gal) of **Aromazina DC** in a small amount of water and add it to the entire mass with good mixing.

Maintain enzyme contact with the wine at a temperature of at least 15 °C (59 °F) until periodic tasting determines that the desired result has been obtained. Residual enzyme can be eliminated with a light clarification with Gelbentonite DC.

Aromazina DC can also be used before or during the alcoholic fermentation. A longer contact time will be required, because the presence of sugar slows down the enzymatic action.

The effect of **Aromazina DC** is particularly marked; on some varieties is preferable to carry out the treatment on a portion of wine and then add it back to the entire volume. The winemaker will have control over the intensity and the quality of the liberated aromas, as well as the ability to better manage the aromatic profile of the wine.

PACKAGING AND STORAGE

100 g jars.

Store sealed containers in a dry, clean area.

OTHER INFORMATION

Aromazina DC:

- is derived from *Aspergillus niger*;
- is not derived from genetically modified organisms and does not contain genetically modified organisms;
- the level of purification guarantees negligible levels of cinnamyl esterases;
- pectic methyl esterase activity is not present.

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