

## BETAZINA DC

### Enzymatic complex with $\beta$ -glucanase activity

#### ACTIVITY

**Betazina DC** possesses a strong  $\beta$ -glucanase activity associated with pectinolytic activity.

**Betazina DC** is effective on  $\beta$ -glucans derived from mouldy grapes, as well as  $\beta$ -glucans from yeast cell walls.

#### APPLICATIONS

**Difficulty in clarification or filtration:** under certain circumstances, wines can be especially rich in glucans and pectic substances. This is the case with wines made from botrytized grapes and with press wines.

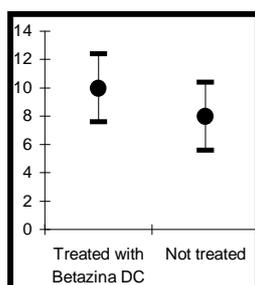
**Betazina DC** degrades the polysaccharides responsible for clarification or filtration difficulties, reestablishing the conditions necessary for the optimal performance of these two important operations.

**Aging on yeast lees:** it is now known that aging wine in the presence of yeast lees takes advantage of the beneficial properties of substances freed from the yeast during the process of autolysis. The release is a slow phenomenon, which may take 12 or more months.

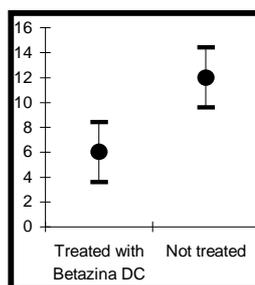
The use of **Betazina DC** accelerates cell lysis and the liberation of other polysaccharide components, particularly mannoprotein. The effects of aging wine on yeast lees are manifested on the organoleptic level by an increase in fullness, volume and body. The olfactory sensations are more persistent and complex.

The polysaccharides play a fundamental role in tartrate, protein and color stability.

nose



taste



#### Classification test (Friedman Test) on Chardonnay, 2000 (Italia)

This test defines a preference scale: the wine **with the least points is the one which is preferred**. There is a slight preference for the nose of wine treated with Betazina DC, but a distinct preference for the taste of wine treated with Betazina DC.

#### METHOD OF USE AND DOSAGE

Dissolve 3-5 g/hl (2.5-4.1 lbs/1000gal) of **Betazina DC** in water or wine at a 1:10 ratio and add it to the wine during a pump over.

**Clarification and filtration:** add the enzyme immediately after the alcoholic fermentation or when a problem is seen. Remember that about 10 days are required to complete the treatment while maintaining the temperature above 15 °C (59 °F).

**Aging on yeast lees:** add **Betazina DC** at the end of the alcoholic fermentation, in the presence of the fine lees.

During treatment, maintain a temperature of 12-15 °C (54-59 °F) with 2-3 pump over's per week, while avoiding contact with oxygen.

It is best to delay the addition of SO<sub>2</sub> for a day or so to prevent the development of abnormal odors. The wine should be maintained under organoleptic control to determine the duration of the contact with the yeast lees as well as to prevent unwanted occurrences.

#### PACKAGING AND STORAGE

250 g jars.

Store sealed containers in a dry, clean area.

#### OTHER INFORMATION

##### **Betazina DC:**

- is derived from *Trichoderma Arzianum*;
- 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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