

ULTRasi 4Skin

Aroma and structure expression for varietal white wines

APPLICATIONS

To obtain well distinguished varietal white wines.

ULTRasi 4Skin used during the grape skin maceration, heightens the extraction of the varietal aromatic precursors and free aromas, which gives the final wines an intense and complex sensory profile.

Depending on the grape variety, **ULTRasi 4Skin** promote the extraction of thiols, terpens and norisoprens precursors, resulting the optimal choice for all the cases where the enhancement of the aromatic profile is needed.

The juices obtained from skin contact with **ULTRasi 4Skin** is particularly rich in nutrients and for this reason the fermentation kinetics and aroma production of the yeast are improved.

ACTIVITY

The macerative actions act on the cell walls and membranes of the grapes which then promote the extraction of aromas and compounds that enrich the wine structure.

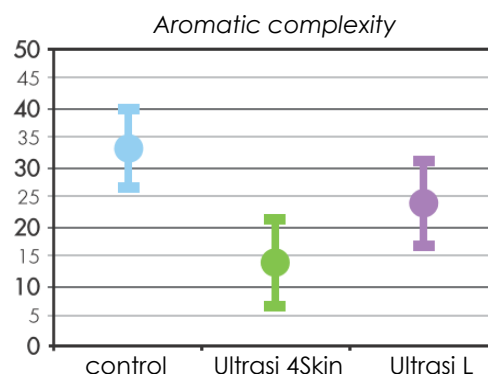
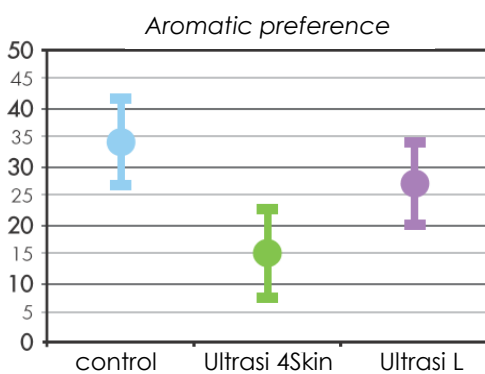
The pectolytic action of **ULTRasi 4Skin** is usually sufficient to guarantee the complete depectinization of the must and hence facilitating the grape pressing and increasing the free run juice yield.

ADVANTAGES

- extracts bound aromatic thiols;
- extracts terpenes and norisprenoïds;
- increases wine structure;
- maintains the varietal aroma potential;
- active starting from 8°C;
- shortens the maceration time;
- increases the free run juice yield;
- allows for more delicate pressing cycles with less extraction of phenols and compounds with herbaceous notes;
- makes the clarification and filtration processes after the alcoholic fermentation easier.

OTHER INFORMATION

- not made from GM organisms and does not contain GM organisms;
- obtained from *Aspergillus niger*;
- negligible cinnamyl esterase and anthocyanase activity.



Wine obtained from the must treated with Ultrasi 4Skin is significantly preferred (in general and in terms of complexity). Rhine Riesling, 2015.

Ranking test: the lower score represents the preferred sample.

METHOD OF USE

ULTRasi 4Skin is a liquid that can be added as is. However a 1:10 dilution (in water or must) can give a better dispersion of the enzyme in the mass to be treated.

Active starting from 8 °C.

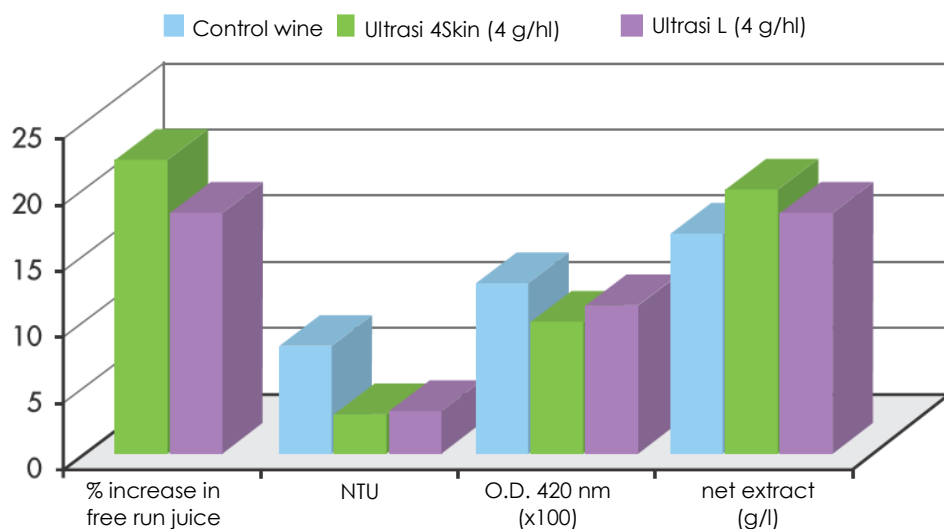
DOSAGE

From 1 to 4 mL/100 kg to be added during the crush or in the press or in the maceration vat. Contact time: variable between 4 to 12 hours depending on the temperature. The higher dosages are necessary when there are low temperatures, limited contact time or for difficult grape varieties.

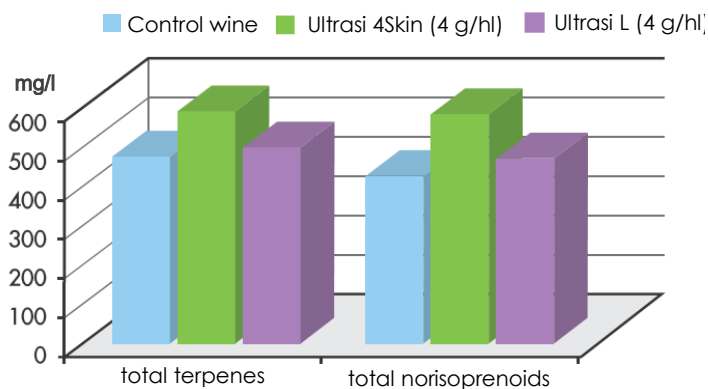
PACKAGING

1 kg bottles or 25 kg cans.

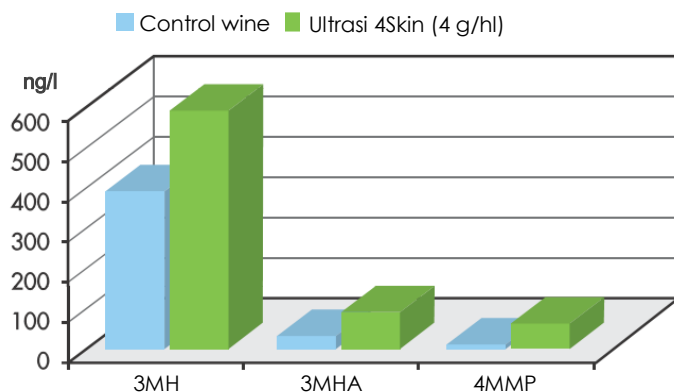
Store the sealed container in a cool and dry place.



Free run juice yield (% increase in comparison to the control wine) and analytical data of the wine after the alcohol fermentation (Riesling, 2015). Maceration of 10 hours at 12 °C.



Aromatic compounds after the alcoholic fermentation (Riesling, 2015).



Thiol aromatic compounds after the alcoholic fermentation (Sauvignon, 2015). Maceration of 8 hours at 13 °C.