








## MANNOPROTEINS AND POLYSACCHARIDES

# ENARTISPRO PERLAGE

Adjuvant for treatment of sparkling wines.

	<p><b>COMPOSITION</b> Inactivated yeast with high content of mannoproteins.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Organic fermentation aid based on inactivated yeast rich in mannoproteins and thiol amino acids. It promotes wine freshness.</p> <p>EnartisPro Perlage is obtained by thermal inactivation treatment of a yeast strain with a high production of thiol amino acids, which prevent premature ageing and intensify aromatic expression. The heat treatment promotes the release of mannoproteins from the yeast cell wall.</p> <p>The use of EnartisPro Perlage has several effects:</p> <ul style="list-style-type: none"> <li>▪ Fresher wines.</li> <li>▪ High anti-ageing effect (30 g/hL contain about 10 mg/L of thiol amino acids): protects aromas, increases the fresh aromas, prevents premature ageing and maintains a bright, stable color (prevention of browning).</li> <li>▪ Thiol amino acids are aromatic precursors that develop exotic and fresh fruit aromas. Yeast activation.</li> <li>▪ The high mannoprotein content increases the colloidal stability of wine, thus improving the stability of the foam. Furthermore, being present from the earliest stages of winemaking, they help promote protein and tartaric stability.</li> <li>▪ Increase of organoleptic sensations of volume and softness in the mouth.</li> <li>▪ It provides protection, stability and aromatic persistence</li> </ul>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ EnartisPro Perlage is used during the fermentation of base and sparkling wines to protect against premature ageing and stabilize aromas over time.</li> <li>▪ Production of base wine prepared for ageing.</li> <li>▪ In the Charmat method, the concentration of polysaccharides in wines increases, establishing the ideal colloidal framework for foam formation. Natural anti-ageing factors maintain freshness and aromatic stability.</li> </ul>
	<p><b>DOSAGE</b> Base wine: 8-30 g/hL. Second fermentation Charmat method: 3-10 g/hL.</p>
	<p><b>INSTRUCTIONS FOR USE</b> Disperse EnartisPro Perlage in a volume of water or must equal to 10 times its weight. Stir to prevent lumps from forming. Add to must during yeast inoculation. Mix with a pump-over. Add EnartisPro Perlage at the beginning of alcoholic fermentation, during filling the tank in the case of the base wine, and in the "tirage" liqueur during the second fermentation.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 1 kg Sealed package: store in a cool, dry and well-ventilated area.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

	Opened package: carefully reseal and store as indicated above.
	<p><b>COMPLIANCE</b> The product is in compliance with the following specifications: Codex Œnologique International</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934 and subsequent amendments</p> <p>TTB Status Allowed if used during fermentation. Product approved for winemaking by TTB under 27 CFR 24.246. When used within the recommended dose rates the individual components do not exceed the legal limits set forth by the TTB.</p>

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