








## MANNOPROTEINS AND POLYSACCHARIDES

# SURLI VELVET

Coadjunct for the maturation and stabilization of wine ready for bottling

	<p><b>COMPOSITION</b> Yeast mannoproteins</p>
	<p><b>GENERAL CHARACTERISTICS</b> Surlì Velvet is an adjuvant based on mannoproteins extracted from yeast cell walls. Its use during ageing or pre-bottling has the following effects:</p> <ul style="list-style-type: none"> <li>▪ Increase wine chemical-physical and colloidal stability</li> <li>▪ Increase in oxidation resistance</li> </ul> <p>Due to the known properties of mannoproteins interacting with polyphenolic and aromatic substances, Surlì Velvet also effects the organoleptic quality of wine; particularly, it increases the sensation of volume and, in red wine, it reduces astringency. Surlì Velvet is completely soluble and can be used during maturation as well as prior to bottling.</p>
	<p><b>APPLICATIONS</b> During the ageing of white, red and rosé wines or pre-bottling to:</p> <ul style="list-style-type: none"> <li>▪ Improve chemical-physical stability</li> <li>▪ Preserve and improve sensory quality</li> </ul>
	<p><b>DOSAGE</b> 0.5-10 g/hL (0.04-0.8 lb/1,000 gal)</p> <p>Dosage can vary according to the variety, vintage, duration of treatment and temperature of wine. Laboratory trials are recommended to determine the dose to be used.</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve in wine at a 1:10 ratio while mixing continuously. Mix well to avoid the formation of clumps. Add uniformly to the total mass to be treated during a closed pump-over, preferably using a Venturi tube.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 0.5 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Open package: carefully reseal and store as indicated above. Use quickly. Warning: The product tends to absorb moisture.</p>
	<p><b>COMPLIANCE</b> Product conforms to: Codex Œnologique International.</p> <p>Product approved for winemaking, in accordance with: Regulation (EU) 2019/934 and subsequent amendments</p> <p>Product approved by the TTB for winemaking in accordance with 27 CFR 24.246. The amount used must not exceed 50-400 milligrams per liter (mg/L). GRAS Notice No. GRN 000284.</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.