








MANNOPROTEINS AND POLYSACCHARIDES

SURLÌ KPA

Coadjunt for wine maturation.

	<p>COMPOSITION Inactivated yeast, potassium polyaspartate (KPA).</p>
	<p>GENERAL CHARACTERISTICS Surlì KPA is an inactivated yeast adjuvant rich in mannoproteins and potassium polyaspartate (KPA), developed to preserve the acidity and organoleptic quality of the wine. KPA prevents the precipitation of tartaric acid in the potassium salt form, and thus helps to maintain the natural acidity of the wine and improve the sensations of freshness and minerality. Inactivated yeast releases the mannoproteins contained in the cell wall in a short time.</p>
	<p>APPLICATIONS Used in the first stages of wine aging, Surlì KPA</p> <ul style="list-style-type: none"> ▪ Helps to preserve the natural acidity of the wine ▪ Increases the perception of volume and softness ▪ Increases aromatic persistence ▪ Increases the shelf life of wine
	<p>DOSAGE 10-40 g/hL Maximum dosage allowed by the European Union: 200g/hL</p> <p>The dosage can vary according to the variety, the vintage, the duration of the treatment and the temperature of the wine. Preliminary tests in the laboratory are suggested.</p>
	<p>INSTRUCTIONS FOR USE Slowly disperse 1 part Surlì KPA in 10 parts wine while stirring continuously and incorporate uniformly into the mass. During the treatment in the maturation phase, at least 6 weeks of contact and weekly pumping over or bâtonnage are recommended. At the end of the treatment, remove by rack-off or filtration.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 2,5 kg</p> <p>Sealed package: store in cool, dry, well-ventilated area. Open package: carefully reseal and store as indicated above. Once opened, use rapidly.</p>
	<p>COMPLIANCE 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</p> <p>Product approved for winemaking by the TTB under 27 CFR 24.250. At the suggested dosage, the amount of potassium polyaspartate is far below the maximum limit allowed (The amount used must not exceed 100mg/L of wine (GRAS Notice No. GRN 000770). In order to be used for a purpose other than as a yeast nutrient, a request for the specific use of inactivated yeast would need to be submitted under TTB's processes of experimentation and administrative approval under 27 CFR 24.249 and 24.250, respectively</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.