

# POLISAC RED

Biological aid based on yeast's walls

## CHARACTERISTICS

*Both in the course of alcoholic fermentation and after their death, yeasts are able to release polysaccharides, especially mannoproteins, through their process of autolysis. These complex compounds have a significant positive influence on the quality of the wine: in red wines they can improve the stability of color and the characteristics of volume. The polyphenols extracted from the grape, during red vinification, tend to form compounds of colloidal nature; when the environmental conditions, such as temperature, change or when these compounds have dimensions larger than a limit threshold, these molecules may precipitate, causing fall and loss of color. When present in the wines, the polysaccharides would place themselves around the polyphenols compounds and thus protect them from precipitation.*

## APPLICATIONS

*The addition of POLISAC RED in the early stages of vinification does enrich the wine with a good quantity of polysaccharides, particularly active in protecting the polyphenols stability and from their from precipitation.*

*The particular position that the polysaccharides, added with POLISAC RED, take in respect of tannins is such that their astringency aspect is toned down and the tannic structure results to be softer; this will allow to obtain rounder wines with less astringent tannins. The result is a wine with more volume, smoother, with low astringency and with a very stable color already at the end alcoholic fermentation.*

## DOSES AND INSTRUCTIONS FOR USE

*If added at the beginning of the fermentation process, while filling up the tank, POLISAC RED allows for an early enrichment in polysaccharides, thus protecting the polyphenoles immediately as they are extracted.*

*Disperse 20 g/hl POLISAC WHITE in a quantity of must equal to 10 times its weight; stir and add to the mass while filling up the tank. Homogenize by pumping over.*

*At the end of fermentation or on finished wines: add POLISAC RED to correct wines with excess of astringency or with low volume; use doses of 10-20 g/hl at the end of fermentation or in the finished wines. Homogenize by pumping over.*

## COMPOSITION

*Biological aid based on yeast walls.*

## PACKING

*1 kg package*

*Store in a cool and dry place. It is recommended to use it right after opening the pack.*

**This product is not dangerous. No safety data sheet is required.**