

# POLISAC WHITE

## Biological aid for White Vinification

### CHARACTERISTICS

POLISAC WHITE is a biological fermentation aid specific for white wines, obtained through an inactivating heat treatment of a strain of yeast that is a high-producer of glutathione.

### APPLICATIONS

POLISAC WHITE, used in fermentation of white wines, protects the aromas and the freshness with its high antioxidant power, preventing their premature ageing. Its supply of glutathione keeps the color bright and shiny, avoiding browning (in the medium and long term), while its interaction with the aromas increases the aromatic persistence of the wine. Furthermore, its richness in polysaccharides increases the softness and the volume of the wine; POLISAC WHITE is also a natural stimulation for alcoholic fermentation, able to supply proteins, peptides, vitamins and growth factors.

### DOSES AND INSTRUCTIONS FOR USE

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.

### COMPOSITION

This product is obtained from a specific strain of oenological yeast with strong antioxidant properties and organoleptic characteristics.

### PACKING

1 kg bags

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