

POLISAC[®] EXTRA WHITE

Sensory and stability improver
for White Vinification

CHARACTERISTICS

POLISAC[®] EXTRA WHITE *is an organic adjuvant based on yeast hulls, to be used in the fermentation of white wines and characterised by high antioxidant properties.*

APPLICATIONS

POLISAC[®] EXTRA WHITE *is a fermentation adjuvant obtained by means of the thermal inactivation treatment of a special selected yeast known as a high producer of glutathione.*

When POLISAC[®] EXTRA WHITE is used in the fermentation of white wines, it has several effects:

- √ *High antioxidant power (30 g/hl dosage will bring ca. 7 mg/l of glutathione): it protects the aromas and freshness of white wines, preventing their early ageing and keeps their colour brilliant (prevents them from browning).*
- √ *The richness of polysaccharides and free mannoproteins makes the wines smoother and increases their volume;*
- √ *Mannoproteins, if already present at the beginning of vinification, do favour tartaric and protein stability;*
- √ *The interaction with the aromas increases aromatic persistence;*
- √ *The activity of the yeast hulls favours the absorption and the removal of smelly thiols.*

Moreover, POLISAC[®] EXTRA WHITE *is a natural stimulator of alcoholic fermentation because it produces proteins, peptides, vitamins and growing factors as well as carrying out an efficient detoxifying effect in favour of yeast.*

DOSES AND INSTRUCTIONS FOR USE

30 g/hl of POLISAC[®] EXTRA WHITE at the beginning of fermentation, when filling the vat.

*Dissolve POLISAC[®] EXTRA WHITE in a volume of must in a ratio of 1 to 10 and add it homogeneously to the mass when filling the vat.
Homogenise by pumping over the cap.*

COMPOSITION : *Compound based on selected yeast hulls.*

PACKING: *1 kg vacuum-packed.*

It can be stored for more than 36 months in its original packaging.

This product is not dangerous. no safety data sheet is required