

Savoury Soft

For the organoleptic finishing and stability of the wine.

INTRODUCTION

SAVOURY SOFT is a new biotechnological product that do satisfy the modern concept and techniques, where the aim is the stabilization of wines through the use of their natural components, particularly polysaccharides and manno-proteins. In recent years, several researches have proven the positive effects that such substances have in relation to taste and wine's stability. It's well known how part of such natural components are released already during fermentation but mostly afterwards, as result of the contact with "fine lees".

When permanence of wine on the lees is not possible, the winemaker can find in SAVOURY SOFT the ideal solution in order to improve the overall organoleptic structure and the stability of the wine.

CHARACTERISTICS AND APPLICATIONS

Savoury Soft acts positively on the flavor side and on the wine stability thanks to the significant supply of polysaccharides and manno-proteins deriving from the yeast cell walls (expressly selected for this purpose), and extracted by means of β -glucanase enzyme.

The use of Savoury Soft prevents the risk of sulphur derived odors as sometime can happen with natural lees and allows for their adsorption in case of their presence.

Savoury Soft also acts on the biomass present by accelerating, via enzyme activity, the cell lysis, thus favoring the solubilization of other compounds, besides those already mentioned, that will enhance the aromatic and gustative profile of the wine. Furthermore, these compounds will also act positively in reference to the Malo-Lactic Fermentation.

COMPOSITION

Preparations based on cell walls specifically selected – Pectolitic enzyme with secondary β -Glucanase activity.

DOSAGE AND INSTRUCTIONS FOR USE

20-50 g/hL according to the type of wine, time of contact and temperature.

Disperse Savoury Soft in lukewarm water (max.50°C) in a well clean container. Stir the solution and dilute it within the mass to be treated. Good procedure would be to proceed to periodical stirring up of the mass during the treatment period, which can vary from a few weeks to some month. Wait for sedimentation and then transfer the wine into another clean tank.

PACKING

1 Kg Packs

This product is not considered dangerous thus it does not require a Material Safety Data Sheet.