

# Ecobiol Rouge

## COLOUR STABILISER MADE WITH YEAST HULLS

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

For colour stabilization, it is indispensable that free anthocyanins become more complex; there are different molecules that anthocyanins can react with: tannins, anthocyanins, proteins and, as recently demonstrated, also polysaccharides, among these mannoproteins derived from yeast.

While some interactions are negative, because they involve precipitation, for example complexes with protein, the polysaccharides derived from yeasts are particularly effective in stabilizing colour through the formation of macromolecules joined by strong bonds. Unfortunately, mannoproteins are released late by yeast compared to the extraction of anthocyanins as a result of maceration, so it is important to add Ecobiol Rouge during the first phase of vinification.

### Tannin-polysaccharide interaction

Tannins also benefit from the presence of parietal polysaccharides: there is a reduction in the sensation of astringency and an improvement to the sensory aspect of wines. Therefore, with Ecobiol Rouge you will obtain softer wine with greater structure.

### Only the active component

The cell wall *Saccharomyces cerevisiae* accounts for 15% to 25% of the dry weight of the cell and, in turn, the biggest fraction of the cell wall consists of polysaccharides (85-90%).

It is clear that Ecobiol Rouge only adds what is needed to stabilize the colour and reduce the astringency of the tannins; it is therefore a highly purified product, studied especially for this purpose and able to provide soft and voluminous stable wines with more colour when appropriately combined with other stabilisation techniques such as micro-oxygenation and the addition of exogenous tannins.

### Composition

Preparation made with yeast hulls, to improve the stabilisation of colour and limit the astringency of tannins.

### Characteristics

Appearance: powder.

Colour: ochre.

### Dosage

20- 30 g/hl of crushed grapes.

### How to use

Dissolve Ecobiol Rouge in a sufficient quantity of water and add to the bulk within the first 12-24 hours after the start of fermentation.

### Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

### Pack sizes

Code 103076 - 1 kg packs



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