

# Absorb SP

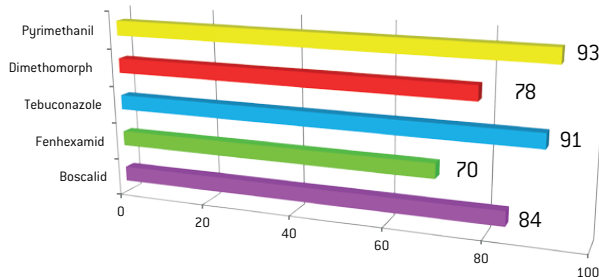
## VINIFICATION - CLARIFICATION

*Saccharomyces cerevisiae* cell walls

### Winemaking applications

ABSORB SP is made up of a mixture of *S. cerevisiae* cell walls developed specially for winemaking with the ability to adsorb any pesticide residues that could impede alcoholic or secondary fermentation processes. The yeast cell walls in ABSORB SP adsorb any residues of plant treatments, especially those with affinity to *S. cerevisiae*. Thanks to this affinity, ABSORB SP is perfect for preparing bases for sparkling wines.

Trebbiano 2016 (alcohol 9.8%) treated with 30g/hL  
percentage removal [%]



The treatment gives you:

- cleansing of pesticide residues
- a boost to fermentation kinetics
- a reduction in the lag phase
- enhancement of the aromas produced by the yeasts

### Instructions for use

Put ABSORB SP in suspension in 10 times its weight in must or wine and incorporate into the wine or must before adding the yeast culture.

### Recommended dosage

- 20 – 40g/hL
- (40g/hL is the maximum allowed by law)

### Pack sizes and storage instructions

- 1kg pouches
- 10kg sacks

The recommended date before which ABSORB SP should be used, if stored in its original packaging, is given on the label.

Store in a dry, odourless environment at a temperature of between 5 and 25°C.



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