

Ecobiol Arom Protect

SPECIFIC INACTIVATED YEAST

Protecting must and harvests from oxidation of colour and aromas.

Oenological applications

Yeast lees have significant natural reducing power. ECOBIOL COLOR PROTECT comprises a dedicated, inactivated yeast which fosters stabilisation of pigments and aromas, limiting the extent to which these oxidise and develop. Bonds are formed between these substances of interest and certain cell wall macromolecules (such as manno-proteins) of inactivated yeast, reducing sensitivity during secondary oxidations.

Designed for producing white or rosé wines, the ECOBIOL COLOR PROTECT formulation combines the synergy existing between these mechanisms and the oxidative protection provided by a selected tannin. The presence of these dedicated polyphenols, which are easily oxidisable and consequently highly reactive, enables them to become the preferred substrate for enzymatic activity during primary oxidations. Secondary oxidations are consequently significantly more limited than in cases of exclusive oxidative attack of grape must phenols. As a winemaking aid, this tannin also helps clarify musts.

Added early on to harvests or musts straight from the press, ECOBIOL COLOR PROTECT makes it possible to:

- limit the extent to which the orangey-yellow component in white or rosé wines develops;
- preserve sensitive aromas, particularly varietal thiols.

ECOBIOL COLOR PROTECT consequently provides additional alternative leverage for limiting the use of SO₂.

Dose rate and instructions for use

- Dosage: 30 g/hL in one dose or fractioned to cover various sensitive stages from an oxidative point of view.
- When to add: on fresh harvest, in the press, coming out of the press, at the beginning of sedimentation.
- Place ECOBIOL COLOR PROTECT in suspension in 10 times its volume of water or must and mix thoroughly. Add to the harvest or must, checking for good dispersal (e.g. by successive additions in a solid mass or when beginning to fill the tank from the press), and being careful not to allow any air to enter.

Oenological characteristics

- Dedicated inactivated yeasts (*Saccharomyces cerevisiae*): content in organic nitrogen < 9.5% of dry matter (equivalent nitrogen).
- Selected gallic tannin: total phenol content > 65%.

Packaging and storage

- 1 kg

To be stored in a dry, odour-free place, between 5 and 25°C. Once the bag has been opened, the product must be used quickly and cannot be kept. Once prepared, the formulation must be used immediately.



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