

Ecobiol Blanc

NUTRITIONAL SUPPLEMENT WITH ANTIOXIDANT FUNCTIONS DERIVED FROM YEAST HULLS

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

In reduction-based vinification

In the wake of the market success of “New World wines”, the production of white wines obtained with vinification techniques that use reduction is becoming increasingly widespread. The objective of this technology is to obtain fresh intense wines with the predominance of the varietal aromas. Leaving aside the details of the procedure required for the application of a proper vinification protocol, it is worth remembering that these techniques reduce contact with oxygen and/or reduce its action in must and wine through the use of inert gas, antioxidant products and temperature control; in this sense, yeasts and their derivatives can play a supporting role as “organic antioxidants”. During the initial stages of fermentation, the yeasts rapidly consume any oxygen present and it is also known that at the end of fermentation the lees (which are mostly formed by yeasts destroyed in autolysis) possess antioxidant properties. On the basis of these observations, Perdomini-IOC developed Ecobiol Blanc, a new nutrient with antioxidant properties derived from a specific strain of yeast.

Added immediately after pressing, Ecobiol Blanc serves the dual purpose of providing yeast with nutritional and survival factors in order to have rapid activation and complete regular fermentation, and carrying out antioxidant action at the same time.

A reserve of polysaccharides

During fermentation, the release of parietal polysaccharides increases the sensations of volume and softness; it reduces the sensation of astringency and weakens the intensity of the bitter notes, at the same time reducing the vegetable notes and negative sulphur aromas, thereby improving the sensory aspect of the wine.

The effect of glutathione

This tripeptide has strong antioxidant properties that can translate into the exaltation of freshness and aromatic intensity in white wines.

Ecobiol Blanc derives from a strain of natural yeast that is naturally rich in glutathione.

When used during the alcoholic fermentation of white and rosé wines, it makes it possible to improve the sensory characteristics, rebalancing the taste sensations and increasing the softness.

Composition

Preparation derived from yeast hulls, for the improvement of sensory properties and redox in white and rosé wines.

Characteristics

Appearance: powder

Colour: ochre.

Dosage

20- 40 g/hl of crushed grapes.

Maximum permitted dose:
40 g/hl [EC Reg. 1622/00].

How to use

Dissolve Ecobiol Blanc in a quantity of water or must equal to four times its weight. Stir well and add to must immediately after pressing.

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 103058 - 1 kg packs



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