

VI - MANO

STABILIZER

VI - Mano is a product made of inactivated yeast rich in free mannoproteins.

ORGANOLEPTIC FEATURES

APPEARANCE powder

COLOUR beige

APPLICATIONS

During the ageing of white, red and rosé wines for:

- Quickly improving sensory quality as a result of ageing on fine lees
- Improving chemical-physical stability
- Increasing the longevity of wine

FEATURES

The use of VI - Mano during wine maturation has positive sensory and technological effects.

Sensory effects:

- Increase of aromatic complexity and persistence
- Improvement of structure and mouthfeel
- Reduction of the natural astringency of red wines and barrel aged white wines
- Prevention and treatment of reduction
- Production of fruitier and softer wines

Technological effects:

- Improvement of protein and tartrate stability
- Improvement of red and rosé wine color stability
- Increased freshness and improved longevity of wine

As a result of the high content of free mannoproteins, VI - Mano has an immediate effect and can be successfully used with just a few days of treatment to increase and/or improve the effect of natural ageing through specific interventions in the tank.

CONSERVATION

Sealed package: store in a cool, dry, well-ventilated area.

Open package: carefully reseal and store as indicated above. Once opened, use quickly.

PACKAGE

1 kg bags.

i Product conforms to Codex CEnologique International.
Product approved for winemaking, in accordance with: Regulation (EU) 2019/934 and subsequent amendments

i This document is based on the manufacturer's technical datasheet.

VI - MANO

STABILIZER

APPLICATION ADVICE

RECOMMENDED DOSE

WHITE AND ROSÉ WINES 5 – 20 g/hL

RED WINES 10 – 30 g/hL

HOW TO USE

Rehydrate in 10 parts water or wine while stirring to prevent clump formation then add uniformly to wine. During treatment (24-48 hours), daily pump-overs help mannoprotein release.

At the end of treatment, wait 24-48 hours, then rack-off and/or filter.

If the wine must be prepared for bottling, let the lees settle down for 48 hours then filter it.

If the wine is sufficiently clear, it can be filtered directly on pre-filter membranes with 1-3-micron porosity withdrawing the wine from the middle level valve.

i It is recommended to carry out preliminary lab scale trials using increasing rates of VI - Mano to determine the addition rate.

i ATTENTION: the addition of VI - Mano can decrease the amount of free sulfur dioxide in the wine. Analysis before and after treatment is recommended.