

VI - LEVE

STABILIZER

VI - Leve is a enzymatically treated inactivated yeast.

ORGANOLEPTIC FEATURES

APPEARANCE powder

COLOUR light brown

SCENT characteristic

APPLICATIONS

White, rosé and red wines:

- Increase mouthfeel
- Increase aromatic persistency
- Increase tartrate and protein stability
- Decrease reductive characters and increase aromatic cleanliness
- Promote malolactic fermentation

Second fermentation of sparkling wine:

- Increase mouthfeel
- Regular and consistent fermentation
- Prevention of reductive character appearance

FEATURES

VI - Leve is a coadjunct to be used as an alternative to or in synergy with natural lees in the sur lies phase.

Due to the enzymatic activation adopted for its production, VI - Leve quickly releases mannoproteins, therefore shortening maturation on lees.

With only 3-4 weeks of treatment, VI - Leve reduces the risk of microbial pollution and appearance of off-flavors. VI - Leve also:

- Increases wine colloid stability
- Enhances sensations of volume and mouthfeel
- Reduces astringency
- Increases aromatic cleanliness
- Improves aromatic persistency

VI - Leve is produced with an aromatically neutral raw material; therefore, the formation of sulfide compounds during the sur lies phase is less likely with VI - Leve than with natural lees.

Additionally, at the end of treatment, wine still has its original fresh and fruit aromas.

PACKAGE

2,5kg bags.

CONSERVATION

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

Open package: carefully reseal and store as indicated above. Use quickly.

i Product conforms to Codex CEnologique International.
i 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 - LEVE

STABILIZER

APPLICATION ADVICE

RECOMMENDED DOSE

WHITE AND ROSÉ WINE
MATURATION 20 – 30 g/hL

RED WINE MATURATION 30 – 50 g/hL

SECOND FERMENTATION 5-20 g/hL

HOW TO USE

Rehydrate **VI - Leve** in an appropriate amount of water for 30 minutes and incorporate uniformly into the mass.

During treatment (3-4 weeks), weekly pumping over or batonnage is required to increase contact of **VI - Leve** with the wine.

At the end of treatment, separate wine from **VI - Leve** by racking.

i Dosage can vary according to the variety, vintage, duration of treatment and temperature of wine.

i Laboratory trials are recommended to determine the proper dosage.