

PECTOLYTIC ENZYME FOR MACERATION OF RED GRAPES

GENERAL FEATURES

The maceration phase is the most important vinification phase for obtaining quality red wines. The extraction of phenolic compounds depends on many factors, such as the pressing system, level of sulfur dioxide, temperature and duration of the maceration, number of pump overs and, last, but by no means least, on the quality of any extraction enzyme used.

COLOR is a pectolytic enzyme that is rich in secondary activities that, by acting in synergy with each other, accelerate and intensify the process of extracting the polyphenolic compounds (the anthocyanins and tannins in particular) contained in grape skins. With equal maceration times, wines treated with **COLOR** are richer in phenolic compounds than untreated wines, and have a more intense bouquet and more structured flavor. Often, they also have more intense color. Preferential extraction of tannins bound to polysaccharides and proteins produced by the pool of secondary activities results in wines that are balanced and with sufficient tannin to guarantee good color stabilization.

COLOR is not derived from Genetically Modified Organisms (non-GMO product) and does not contain any negative secondary activities, such as oxidases, anthocyanase and cinnamate-esterase.

APPLICATIONS

Specifically for the vinification of red grapes, the use of **COLOR** is recommended particularly:

- for species of grapes that have an unbalanced tannin/anthocyanin ratio where greater extraction of tannins is required to obtain more structured wines and a color that is more stable over time;
- for short macerations, to increase the quantity of phenolic compounds in the wine;
- for the production of fresh red wines, with intense, fruity qualities;
- in all cases (unripe grapes, large production per acre, etc.) in which there is a danger of insufficient color extraction.

DOSAGE

20-40 g/ton of grapes

The higher doses allow for a more rapid and intense extraction of phenolic compounds.

INSTRUCTIONS FOR USE

Dissolve **COLOR** in about 10 parts of water and add directly to grapes or crushed grapes uniformly using a measuring device, or during tank filling or pump-over.

PACKAGING AND STORAGE

500 g

Sealed package: keep away from sunlight, in a cool [preferably at 5-15°C (41-59°F)], dry place.

Opened package: carefully reseal the package and store refrigerated. Use within one year.

The product is in compliance with the following specifications:

FAO/WHO's Joint Expert Committee on Food Additives (JECFA)

Food Chemicals Codex (FCC) for food grade enzymes

Codex Œnologique International

Product approved for winemaking, in accordance with:

Regulation (EC) N. 606/2009.

Product approved for winemaking by the TTB.

Legal Limit: N/A