# ELEVAGE Glu

Refining agent for wines

ALLERGEN FREE GMO FREE

## TECHNICAL DESCRIPTION

**Elevage Glu** is a refining agent able to regulate the redox state of wines. Its utilization enables to preserve the grape original varietal aromas and to avoid the occurrence of post-fermentative reductions. The characteristics of **Elevage Glu** come from its ability to intervene at the origin of the redox processes of wines, blocking and inactivating the first oxidized molecules, that is the quinone forms of cinnamic acids and catechins.

The relative relationship between cinnamic acids and glutathione determines the tendency of a must to get brown and is the basis of the ageing of wines, with loss of intensity and aromatic freshness. It was also demonstrated that cinnamic acids, thanks to their enediolic structure, naturally react with oxygen turning into quinones with a high oxidizing power. **Elevage Glu**, being a yeast cell wall naturally rich in glutathione from *Saccharomyces cerevisiae*, acts on quinones, inactivating them and binding with them in a stable form.

Some studies carried out with the utilization of **Elevage Glu** also demonstrated that this preparation is extremely useful in preventing reductions in the tank (but non post-alteration curative effect). By neutralizing quinones, **Elevage Glu** prevents indeed the initiation of the chain polymerization reactions among catechins, that, besides causing the increase of the colouring hue, lead to the formation of larger molecules, having a higher reducing power than the molecules from which they originate.

**Elevage Glu** is indispensable to maximize the results obtained with iper-reduction vinification techniques and considerably improves the wines obtained with more traditional vinification technologies, by strengthening the protective wall defending the aromatic fragrance.

The utilization of **Elevage Glu** enables to rationalize and to reduce the operating costs of wines, as it is enough to add the preparation after the first racking carried out at the end of the fermentation and to store afterwards the wine protected from air.

The physical treatment to which yeasts are subject for the obtainment of **Elevage Glu** is enough to ensure a quick and complete transfer of active molecules: these are not limited to glutathione but also include nucleotides (indispensable to give the wines length to the after taste and savouriness) and mannoproteins, increasing the sensation of body and taste fullness.

## COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast hulls, autolysates of yeast.

Reference: ELEVAGE_Glu_TDS_EN_1140225_OENO_USA

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# ELEVAGE Glu

## ⇢ DOSAGE

From 10 to 40 g/hL.

## ⇢ INSTRUCTIONS FOR USE

Dissolve directly into the wine.

## ⇢ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

500 g net packs in cartons containing 10 kg.
5 kg net bags.

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