SUPER-MANN

Preparation based on mannoproteins to enhance the softness and the stability of wines

ALLERGEN FREE GMO FREE

⇢ TECHNICAL DESCRIPTION

The manno-proteins naturally present in the wine contribute to its softness thanks to their specific tactile sensation, smoothing the roughness deriving from an excess of acidity or tannins. It has also been shown that wines rich in mannoproteins are more stable against tartaric precipitations than wines with a limited content of such compounds.

The manno-proteins are composed by mannose bound to proteins and they are present in the cell wall of *Saccharomyces* in the percentage of 20-45%. Those deriving from *Saccharomyces cerevisiae* have a molecular weight between 20 and 500 KDa and, according to this value, they have a higher or lesser attitude to soften wines.

The main contribution that manno-proteins give to wines is given by the autolysis of the yeast cell wall, releasing them over time at temperatures higher than those of the wines. Therefore it is not easy to collimate storage temperature and releasing of these compounds, without impoverishing the wine from the organoleptic point of view.
Super-Mann enables a supply of compounds equal to that released by a perfect batonnage carried out under ideal conditions, very often unachievable.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast hulls, autolysates of yeast, yeast mannoproteins.

Super-Mann in wines:
- Stabilizes the aromas: the protein part of **Super- Mann** binds with the aromatic substances, decreasing the volatility of the more delicate odorous compounds; this makes the wine more perfumed in time.
- Improves the quality of perlage: the interaction between protein and CO_2 makes the release of this latter slower, hence the perlage lasts longer in the wine.
- Increases the volume of the wine: one of the main characteristics of the manno-proteins is the improvement of the volume of the wines, thanks to the particular nature of the molecule and the reduction of the astringent sensations of the tannins, which make them more pleasant to the palate.
- Preserves the colour of red wines: thanks to the high colloidal power, it interacts with polyphenols making the colour more stable.
- Improves the tartaric stabilization: as it opposes the growth of crystals.

⇢ DOSAGE

White wines: 10-25 g/hL.
Red wines: 10-40 g/hL.

Reference: SUPER-MANN_TDS_IT_1020919_OENO_USA

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⇢ INSTRUCTIONS FOR USE

It is suggested to add the product into the wine one day before the final process stages and to pre-filter before carrying out the final filtration.
The product can be easily dissolved with the classic stirring systems and can be added with a Venturi tube or by pumping over.
It is suggested to carry out a filterability test before submitting the treated wine to a membrane filtration.

⇢ STORAGE AND PACKAGING

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

0,500 kg net packs in cartons containing 4 kg.
10 kg net bags.

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