



BÂTONNAGE Plus Structure

Refining agent for wines to enhance the aromatic intensity



→ TECHNICAL DESCRIPTION

The refinement is a fundamental milestone in the evolution of wine, since it enables the winemaker to highlight the qualities of his product and to increase its stability through time. One of the most researched applications for producing full bodied and harmonious wines, with intense varietal scents, is the "bâtonnage": this long-standing, traditional Burgundian enological practice, consists in leaving the wine in contact with the fermentation lees for several months while re-suspending it periodically through gentle stirring.

This procedure slowly brings about the lysis of the yeast's cellular walls, thus releasing mannoproteins and other compounds into the wine, which contribute to its overall taste complexity and physical-chemical stability.

However, an extended contact of wine with the lees is not free from hazards, as it could result in undesired organoleptic alterations, such as the appearance of reduced odours or increases in volatile acidity. Furthermore, wine maturation in barriques is a very laborious and consequently expensive practice because of the prolonged capital immobilization it involves.

The modern range of wine maturation and refining agents, named Bâtonnage Plus, makes the cell's noble constituents immediately available in the form of manno-proteins-rich yeast hulls.

Furthermore, the research has revealed that the simultaneous and balanced use of mannoproteins, gum arabic and ellagic tannins is more effective than the application of the single elements: it gives increased mellowness and fullness, produces earlier stability and effectively regulates the redox potential during the refinement process.

Selecting Bâtonnage Plus will enable the enologist to considerably diversify and personalize his products, while highlighting the most relevant characteristics of wines during their refinement stage.

Bâtonnage Plus Structure is a complex product composed by yeast derived polysaccharides, ellagic tannins from toasted oak and gum Arabic. Thanks to its characteristics, it promotes fruity and chocolate-like aromas of red wines, while hiding the vegetal notes of Methoxypyrazines present in certain varieties.

Its utilization at the end of the alcoholic fermentation allows prolonging the anti-oxidizing action carried out by SO₂. At the same time, the activity of **Bâtonnage Plus Structure** prevents the formation of mercaptans and enhances the bouquet of the varietal. When used in red or rosé fermentations, it helps the stabilization of the color.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Preparations of yeast cell walls, gum arabic, ellagic tannins.





BÂTONNAGE Plus Structure

→ DOSAGE

55 g/hL.

→ INSTRUCTIONS FOR USE

Add the product to new wine while still fermenting or during storage.

Stir in order to homogenize the product until the desired taste enhancement is achieved. For good homogenization it is advisable to leave the product in contact with wine for a few days.

→ STORAGE AND PACKAGING

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

5 kg net bags.

