BÂTONNAGE Plus Arome

sur lies maturation agent

GMO FREE

⇢ TECHNICAL DESCRIPTION

The refinement is a fundamental milestone in the evolution of wine, since in 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 polysaccharides 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 polysaccharides-rich yeast hulls.
Furthermore, the research has revealed that the simultaneous and balanced use of polysaccharides, 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.

The utilization of **Bâtonnage Plus Arome** enables to release all terpenic potential present in musts and to render it at the same time stable and persistent. These effects are obtained thanks to the antioxydant properties of yeast cell walls and to their capacity to fix aromas, avoiding their dispersion.

Comparative trials with wines refined "sur lies" showed that the improvement of the aromatic outline is always followed by a noticeable improvement in volume and in taste softness. For these reasons **Bâtonnage Plus Arome** enables to reduce times of refining on the lees and the connected risks, with the obtainment in a shorter time of more interesting wines.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

yeast cell walls, ß-glucosidase

The many outstanding properties of the Bâtonnage Plus line are first and foremost due to their ability to release significant amounts of neutral polysaccharides from yeast cells, which modify and ennoble the colloidal fraction of wines.

Reference: BATONNAGE_PLUS_AROME_TDS_EN_1150124_OENO_Australia

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The immediate availability of the entire cellular content of these yeasts, and in particular of the polysaccharides, increases the tactile stimuli on the mucous membranes of the mouth, which become more intense and give wines a richer body, greater breadth and volume.
The aggressiveness on the oral mucosa, which is frequently found in wines with an acidity or roughness excessive, is always accompanied by a deficiency in colloidal structure, which the Bâtonnage Plus are able to correct by originating softer and rounder wines.

Numerous experiments allow us to claim that almost all the aromas present in wine are «incorporated» in the colloids, that is, in the component that Bâtonnage Plus enhance the most. In some Bâtonnage Plus the presence of ellagic tannins, the same tannins that are yielded by the barriques, prevents the formation of free radicals and their devastating oxidizing effect. This makes it possible to prevent the onset of light taste in white wines and to avoid the increase of orange tints in red wines, thus obtaining wines with a more stable and chromatically pleasant color.

Bâtonnage Plus Arome makes the taste of wine more velvety, harmonious and full-bodied; increases the intensity and aromatic persistence of young wines and maintains them over time; performs a protective action against oxidation; preserves color; avoids the risks associated with prolonged contact with lees; and reduces, by up to 50 percent, the doses of bentonite needed for protein stabilization.

⇢ DOSAGE

10-40 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.

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