



M-Meno

Product based on yeast hulls and PVI-PVP, capable of absorbing the heavy metals in must and wines



→ TECHNICAL DESCRIPTION

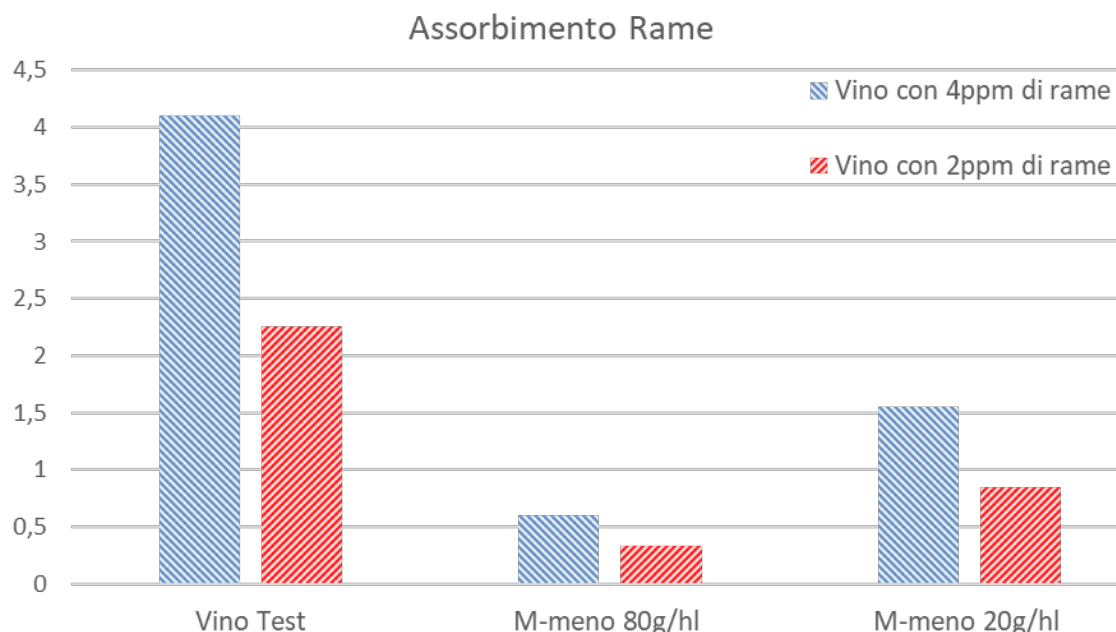
M-Meno is an innovative product based on yeast hulls and PVI-PVP, capable of absorbing the heavy metals in must and wines. Its components are especially active in combating oxidative agents caused both by those of an enzymatic nature as well as those specifically linked to the oxidising actions of heavy metals on the aromatic bouquet of musts and wines. Its application helps to protect the varietal aromas, even the most delicate ones such as thiol compounds and fermentation esters.

Thanks to its absorption action, **M-Meno** prevents metallic and bitter sensations, ageing and modifications in oxidation. It also protects wines and musts from negative impacts on the colour (e.g. pinkening and browning).

M-Meno is highly selective and leads to a significant reduction in copper, iron, aluminium, nickel, zinc, lead, chrome, arsenic, manganese and cadmium. It does not reduce alkaline metals and alkaline earth metals.

M-Meno can be used both to correct and prevent oxidation while preserving aromas. It can also help in the antimicrobial treatment against unwanted microorganisms while, through iron chelation, it can hinder some species of microorganisms, such as *Brettanomyces*, which require iron to grow.

Test carried out on a wine with 4 and 2 ppm of copper



The bar graph shows the results obtained on two wines with about 4 and 2 ppm of copper (4.1 and 2.25 ppm).





M-Meno

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Copolymer PVI/PVP 50%, yeast cell walls.

→ DOSAGE

Treatments with **M-Meno** of 20 and 80 g/hL were applied respectively.

→ INSTRUCTIONS FOR USE

Treat the mass, taking care to distribute the product evenly.

The product is insoluble and acts by contact.

Leave the mass, therefore, in contact with the product for 2 to 24 hours, filter within 48 hours (<3 µm).

→ STORAGE AND PACKAGING

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

Sacchi da kg 5 netti.

