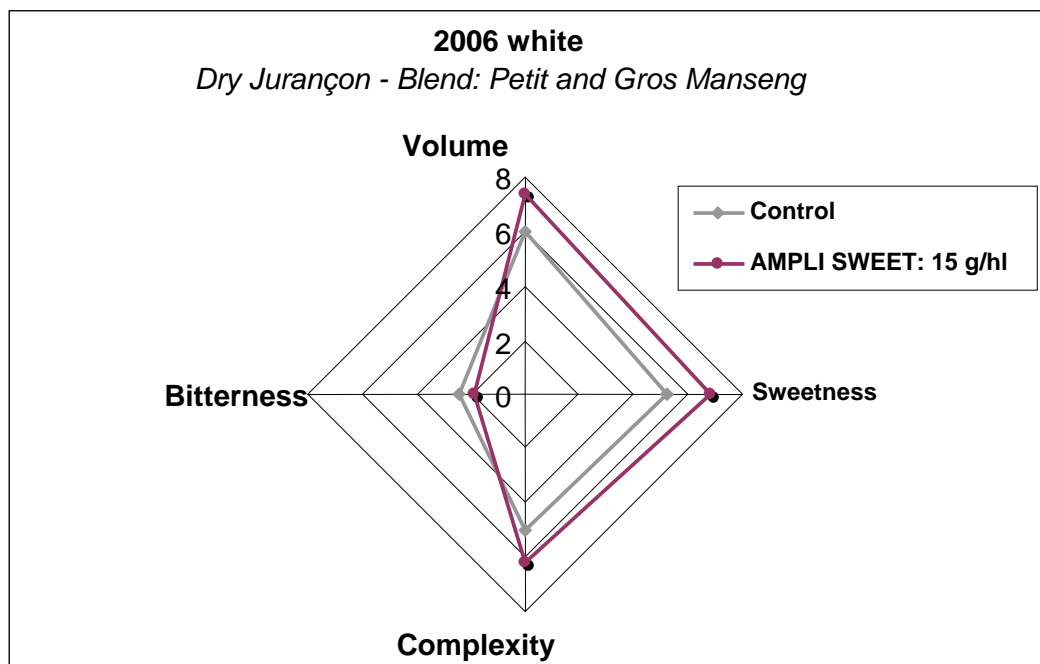


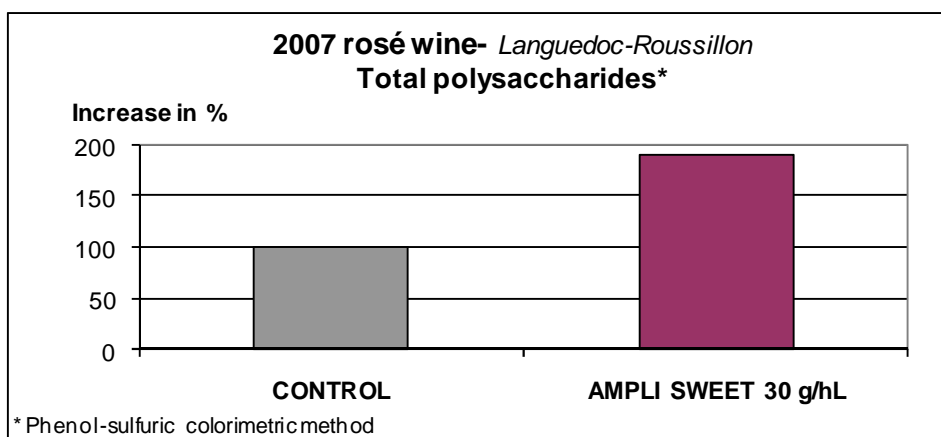
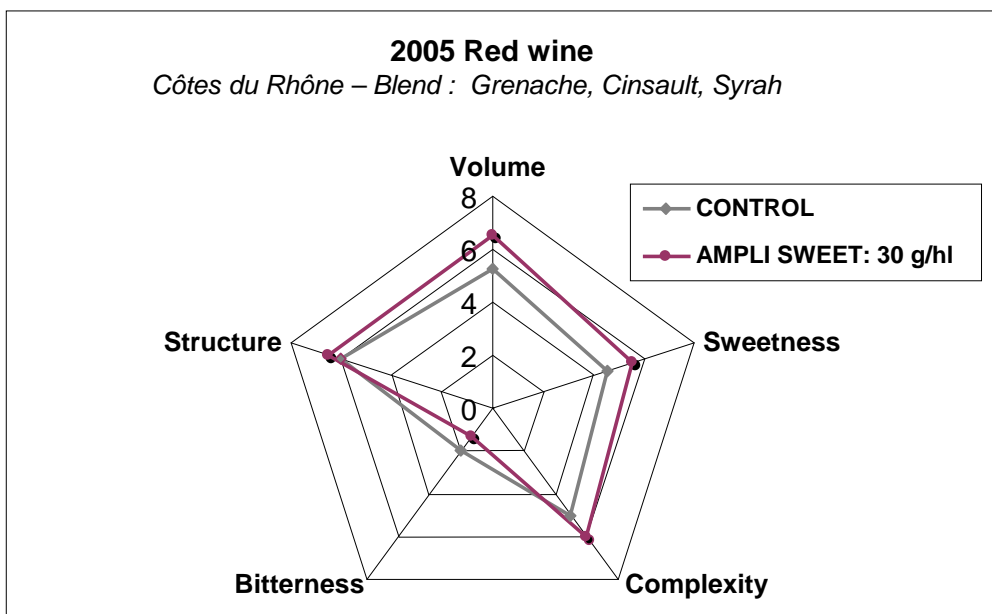
# AMPLI SWEET

ENHANCING THE ORGANOLEPTIC QUALITY OF WINES  
INCREASED AROMATIC EXPRESSION, ROUNDNESS AND MOUTHFEEL

## CHARACTERISTICS - PROPERTIES

- ◆ **AMPLI SWEET** is a synergic combination of yeast derived products and specific pectolytic enzymes, which optimizes the organoleptic quality of white, red and rosé wines.
- ◆ The compounds released by the specific yeast derived products during ageing (parietal polysaccharides, amino acids, glutathione) have remarkable enological properties:
  - they improve the gustatory balance by underlining both sweetness and mouthfeel,
  - they decrease bitterness,
  - they protect aromas and colour against oxidation and atypical ageing,
  - they improve the colour stability of red and rosé wines.
- ◆ The specific pectinases uniquely complement the properties of the yeast derived products, thus contributing to the development of the aromatic complexity and mouthfeel.





## APPLICATIONS

- ◆ **AMPLI SWEET** allows to optimize the organoleptic quality of white, red and rosé wines.
- ◆ **AMPLI SWEET** is recommended for:
  - unbalanced wines lacking volume and length,
  - Premium type wines, which were introduced too early on the market, for which a developed aromatic expression and sweetness are desired,
  - white and rosé wines to preserve colour and aromas,

## APPLICATION RATES AND DIRECTIONS

### Directions:

For the production of:

- ◆ white and rosé wines: 10 to 30 g/hl
- ◆ red wines: 20 to 40 g/hl

### Directions:

- ◆ Dissolve **AMPLI SWEET** in 10 times its weight of water at 35°C to 40°C.
- ◆ Mix and leave for 2 hours: product disperses immediately but is partially soluble.
- ◆ Add to the wine to be treated.
- ◆ Ensure good distribution.
- ◆ Stirring is possible.
- ◆ Taste regularly in order to determine the best moment for racking.

### REGULATIONS

- ◆ **AMPLI SWEET** is composed of yeast derived products and enzymes
- ◆ Use according to applicable regulations
- ◆ Maximum legal rate: 44 g/100 litres

### PACKAGING

- ◆ Appearance: powder – 1 kg bag – Box of 20 x 1 kg

### QUALITY – SAFETY - ENVIRONMENT

- ◆ Traceability: the lot number on every **AMPLI SWEET** package allows tracing (origin of the product) and tracking (from product to consumer).
- ◆ Safety-environment: handling of **AMPLI SWEET** does not constitute any hazard to the user.

### STORAGE CONDITIONS

- ◆ Keep full, unopened package away from light in a dry and odourless area at temperatures below 25°C.
- ◆ Open package: use rapidly

### REFERENCES

- ◆ 2006-2008 internal report on Martin Vialatte Œnologie trials: « Etude de l'impact d'outils œnologiques visant à optimiser les qualités aromatiques et gustatives des vins blancs, rouges et rosés » ( “Study on the impact of enological tools to optimize the aromatic and gustatory qualities of white, red and rosé wines”).