

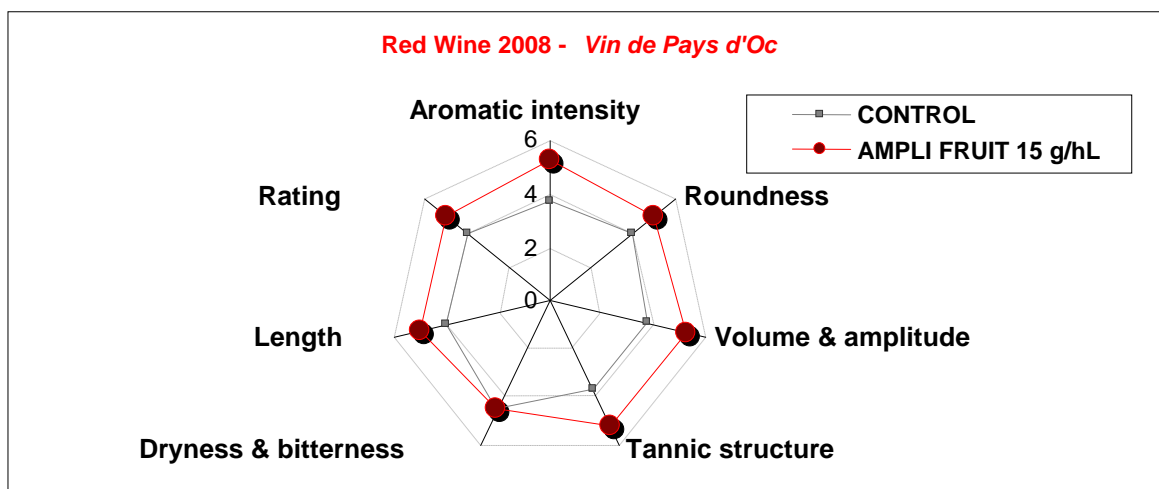
AMPLI FRUIT

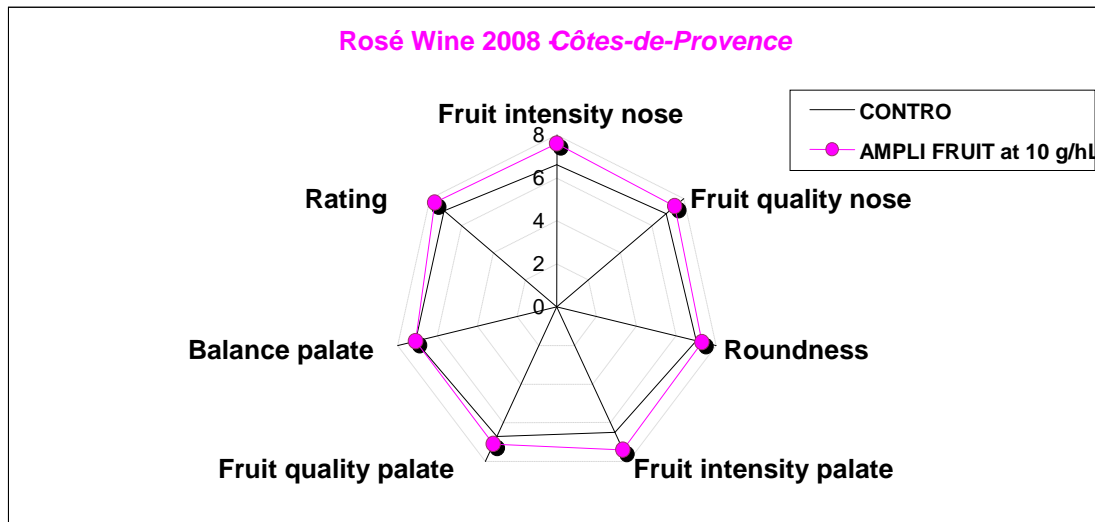
PROMOTING ORGANOLEPTIC QUALITY IN WINES:

EMPHASIZES FRESHNESS AND FRUIT WHILE ALSO PROVIDING ROUNDNESS

CHARACTERISTICS - PROPERTIES

- ◆ **AMPLI FRUIT** is the result of a synergistic association of carefully selected yeast derivatives and a touch of highly qualitative condensed tannins.
- ◆ Thanks to the compounds that they release into the wine, these yeast derivatives have remarkable oenological properties:
 - They promote aromatic expression in the wine by preserving it. The aromas are more stable and are expressed more powerfully, with more persistence, both on the nose and palate.
 - Also, they enhance the wine's natural fruitiness, which is more intense and has a bolder expression.
 - Thanks to the polysaccharides and mannoproteins they yield into the wine, these yeast derivatives also contribute to its gustatory balance: roundness is reinforced, aggressive sensations are softened.
- ◆ The condensed tannins, which have been painstakingly chosen and dosed in very small quantities, act together with the yeast derivatives, both on the fruitiness - accentuated and preserved, and on the gustatory harmony.
- ◆ **AMPLI FRUIT**, thanks to its original and high-performance composition, contributes towards:
 - enhancing freshness and fruit in wines
 - reinforcing roundness and amplitude
 - reduces sensations of astringency and dryness on the palate
 - finally, simply promoting and preserving the quality of wine





APPLICATIONS

- ◆ **AMPLI FRUIT** is used for elaborating red and rosé wines.
- ◆ **AMPLI FRUIT** is recommended for maximising fruity expression and perfecting gustatory balance in core range and top-end range wines.
- ◆ **AMPLI FRUIT** thanks to its rapid efficiency (2 weeks on average) is an essential tool for wines intended for early marketing.

APPLICATION RATES AND DIRECTIONS

Application rates :

For elaborating :

- ◆ Rosé wines : 5g/hL - 10g/hL
- ◆ Red wines : 10g/hL - 15g/hL

For very early usage, carried out at the start of vinification, dosages should be increased by 5g/hL to 10g/hL.

Directions :

- ◆ Disperse **AMPLI FRUIT** in 10 times its weight in water.
- ◆ Incorporate the volume to be treated.
- ◆ Homogenise well.
- ◆ For a faster action, stir the lees if possible once a week.
- ◆ Taste regularly to determine optimal racking time.
- ◆ Leave the wine to settle 1 to 2 weeks before bottling.

REGULATION

- ◆ **AMPLI FRUIT** is made up of yeast derivatives and oenological tannins
- ◆ Usage should be carried out in compliance with current legislation
- ◆ Maximum legal dosage within the European Union: 50g/hL

PACKAGING

- ◆ Appearance : powder – 1kg bag – 20 x 1kg box

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, sealed package away from light in a dry, cool and odourless environment.
- ◆ Open package: use rapidly.

REFERENCES

- ◆ Rapport interne d'essais Martin Vialatte œnologie 2007-2009 : Rapports de dégustations, synthèses des essais industriels.
- ◆ Chalier, P., Angot, B., Delteil, D., Doco, T., Gunata, Z. (2007) Interactions between aroma compounds and whole mannoprotein isolated from *Saccharomyces cerevisiae* strains. *Food Chemistry* 100: 22-30.
- ◆ Comuzzo, P., Tat, L., Tonizzo, A., Battistutta, F. (2006) Yeast derivatives (extracts and autolysates) in winemaking: Release of volatile compounds and effects on wine aroma volatility. *Food Chemistry* 99: 217-230.
- ◆ Escot, S., Feuillat, M., Julien, A., Charpentier, C. (2002) Libération de polysaccharides d'intérêt par les levures oenologiques - Interactions de ces polysaccharides avec les polyphénols du vin. *Vinidea.net Wine Internet Technical Journal* 2: 1-7.