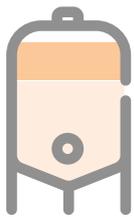




# PRODUCING A MODERN ROSÉ WINE

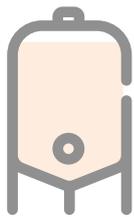
Rosé winemaking has undergone a constant evolution over the last 20 years, in search of the most fashionable **colour and the most expressive aromas** to offer the market the «**Rosé de Provence**» style, easy to drink, with a pale colour and an intense aromatic profile. Winemakers who wish to produce this style of wine must take into account that rosé winemaking is highly dependent on the oxidation **mechanisms that occur during the pre-fermentation phase**, as they directly affect the compounds responsible for colour and aroma. Managing oxidation means protecting the must by controlling it at all stages of the process.

After **30 years of experience in Provence** with 15 oenologists and over 500 winegrowers, including some of the most iconic brands, Martin Vialatte® has built up **solid expertise in rosé vinification** and offers a Provence kit that provides an easy solution to **maximize the potential of your grapes**.



## FLOTATION OF MUST

A synergistic combination of plant proteins and chitin derivatives, **KTS® FLOT** ensures fast and complete settling of the must with improved cap compaction during flotation. It also helps protect against oxidation by acting on the phenolic acids, and reduces any yellowish tinge in the must prior to alcoholic fermentation.



## PROTECTING THE MUST AND THE PRIMARY AROMAS

**ORIGIN FRESH** is a fining product that detoxifies the medium by eliminating heavy metals, and completely fining must by fixing and precipitating phenolic acids and quinones. It protects aromas against oxidation and ensures their longevity.



## NUTRITION

**NUTRICELL® AA** is nutrient made exclusively from specific yeast derivatives rich in amino acids. It enables the successful management of alcoholic fermentation and optimizes the wine's aromatic profile by promoting the production of higher esters and higher alcohol acetates (derived from amino acid degradation). It also promotes the expression of thiols by helping to assimilate thiol precursors and to activate the production of b-lyase by the yeast.



## ALCOHOLIC FERMENTATION

**SO.DELIGHT®** is *S. cerevisiae* yeast selected for its ability to produce aromatic white and rosé wines with a fresh, fruity style. The resulting aromatic profile is complex, with varietal thiol and fermentation notes.