





Roundness and aromatic persistence



OENOLOGICAL APPLICATIONS

UltiMA *Ready Life* is a selected mannoprotein-based solution which in particular interacts with the aromatic compounds of the wine.

UltiMA *Ready Life* also helps to improve colloidal balance of the wine, mouth length and sweetness. In general, certain mannoproteins contribute to tartaric stabilization of wines.



DOSAGE AND IMPLEMENTATION

• Dosage: 20 - 150 mL/hL

Prior tests in bottles are preferable to optimize treatment dosage and judge the effect.

Add ultiMA Ready Life in a quantity of water or wine twice its volume. As it is in liquid form is it easy to use.

After incorporation, homogenize the wine through mixing by pumping over or stirring, avoiding oxygenation.

Totally soluble, **ultiMA** *Ready Life* is added directly to the wine. Its instantaneous effect ensures that wine is treated immediately before bottling. However, to avoid any risk of turbidity, the addition of **ultiMA** *Ready Life* is recommended 24 hours before pre-bottling filtration. It is also advisable to carry out a laboratory-based test of the wine's filterability with the chosen dosage before using the product in the total volume of the wine.

Reminder: before tangential microfiltration, the treated wine is generally considered as having to have the following characteristics: blocking index <10 and turbidity<1NTU.

For wines vinified using the traditional method, **ultiMA** *Ready Life* is introduced directly into the dosage liqueur prior to dispersal. **UltiMA** *Ready Life* does not produce racking.



CHARACTERISTICS

Origin of mannoproteins: Saccharomyces cerevisiae
Preservatives: E220 sulphur dioxide (< 0.25%)



PACKAGING AND CONSERVATION

• 1L, 5L

Store in a cool, dry, odourless place between 5°C and 25°C. Once is open, the product must be used rapidly and cannot be conserved.











The art of balance

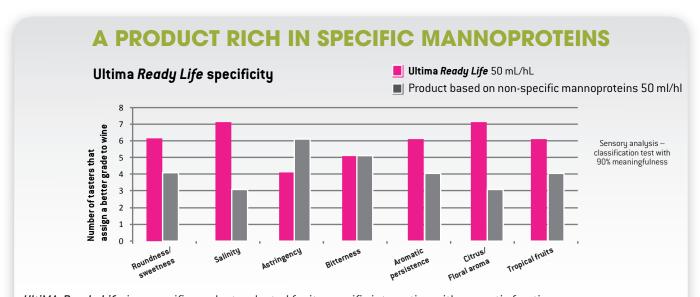
Shifting colloidal balance

Thanks to its specific mannoprotein fraction **ultiMA** *Ready Life* is able to positively interact with aromatic fraction of the wine, allowing a longer aromatic shelf life of the wine.

The contribution to the wine salinity and its colloidal action give to **ultiMA** *Ready Life* an extremely interesting sensory impact.

The tests performed has shown that **ultiMA** *Ready Life* allows, at low concentration, to shift the balance from acidity and dryness towards roundness, sweetness and aromatic persistence.

However, this process does not affect the wine's bouquet which is preserved and respected.



UltiMA Ready Life is a specific product, selected for its specific interaction with aromatic fraction. Compared to other products, it better improves the aromatic persistence and mouth length, reducing, at the same time, strong acidity sensation.