

# Release Liquid

## YEAST-BASED BIOPRODUCTS

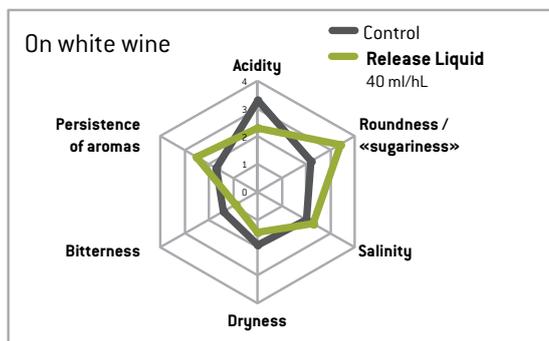
Aroma stabilization, roundness.

### Enological applications

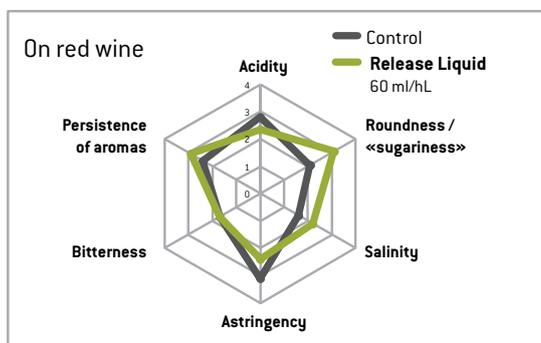
**Release Liquid** is a liquid preparation made from selected mannoproteins that interacts with the aromas in the wine. **Release Liquid** also helps to harmonize the colloid content of wines and increase levels of «sugariness» and persistence in the mouth. In general, certain mannoproteins can aid tartrate stabilization.

### Shifting the Balance of Colloids

Thanks to its content in carefully selected mannoproteins, **Release Liquid** has the power to interact positively with the aromas in wines, making them much more lasting. Its effect on the salinity of wines and on their colloid content mean that **Release Liquid** has a highly attractive sensory impact. The tests we have performed show that, even at a very low dosage, **Release Liquid** makes it possible to shift the balance of the wine from acidity and dryness to roundness, «sugariness» and aromatic persistence. The bouquet and the character of the wine, however, are respected and preserved.



Results of sensory analyses performed on test wines  
6 months after bottling - White wine - Prosecco area



Results of sensory analyses performed on test wines  
8 months after bottling - Red wine - Chianti Area

### Dose rate and instructions for use

- Dosage: from 10 to 50 ml/hL.

In order to optimize the dose for the required treatment and assess the effects on the sensory characteristics of the wine, we advise performing trials on a number of bottles.

Add one part **Release Liquid** to two parts water or wine. As it's in liquid form, it's especially easy to use.

After adding the preparation, mix the wine well by pouring or stirring it. Avoid oxygenation.

As it is totally soluble, **Release Liquid** can be added directly to the wine. Thanks to its instant effect, the wine can be treated immediately before bottling. However, it's advisable to add **Release Liquid** 24 hours before an intended filtration process.

### Properties

- Origin of the mannoproteins: *Saccharomyces cerevisiae* (selected extract) preserved in liquid form.
- Preservatives: E220 sulphur dioxide (<0.25%).

### Packaging and storage

Code EXP384990100 - 1 L bottle.

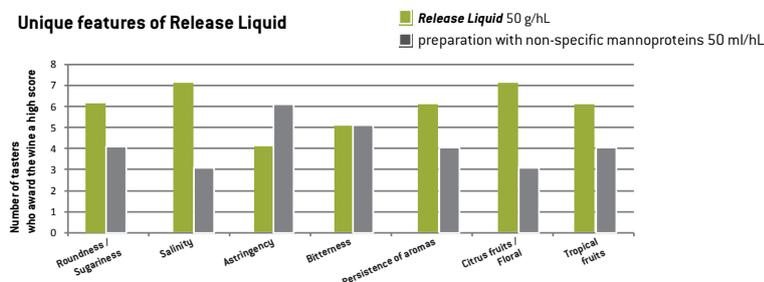
Code EXP384990500 - 5 L can.

Store at a temperature below 20°C in a dry, odour-free environment.

Once the container has been opened, the product must be used immediately and cannot be conserved.

### A Preparation Rich in Specially Selected Mannoproteins

#### Unique features of Release Liquid



**Release Liquid** is a formula based on bioproducts specially selected for their interaction with the aromas in wines. Compared to other preparations, it plays a greater role in the persistence of aromas and of in-the-mouth flavours, while at the same time bringing about a more significant reduction in excessively acidic sensations.



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