



LEES
ALTERNATIVES

Balance your wine

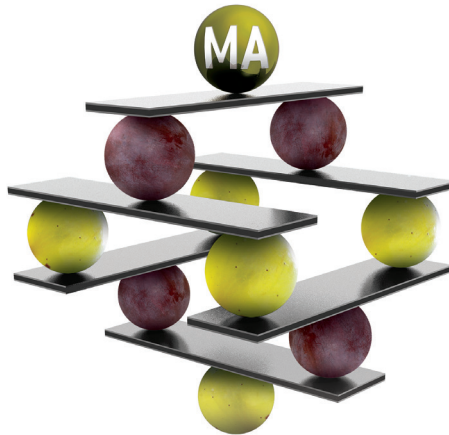
Alternative solutions to *Élevage sur lies*

*Specially selected mannoprotein fractions
for the pre-bottling stage.*

ultiMA
soft

ultiMA
fresh

ultiMA
jump



ultiMA
ready life

ultiMA
ready expression

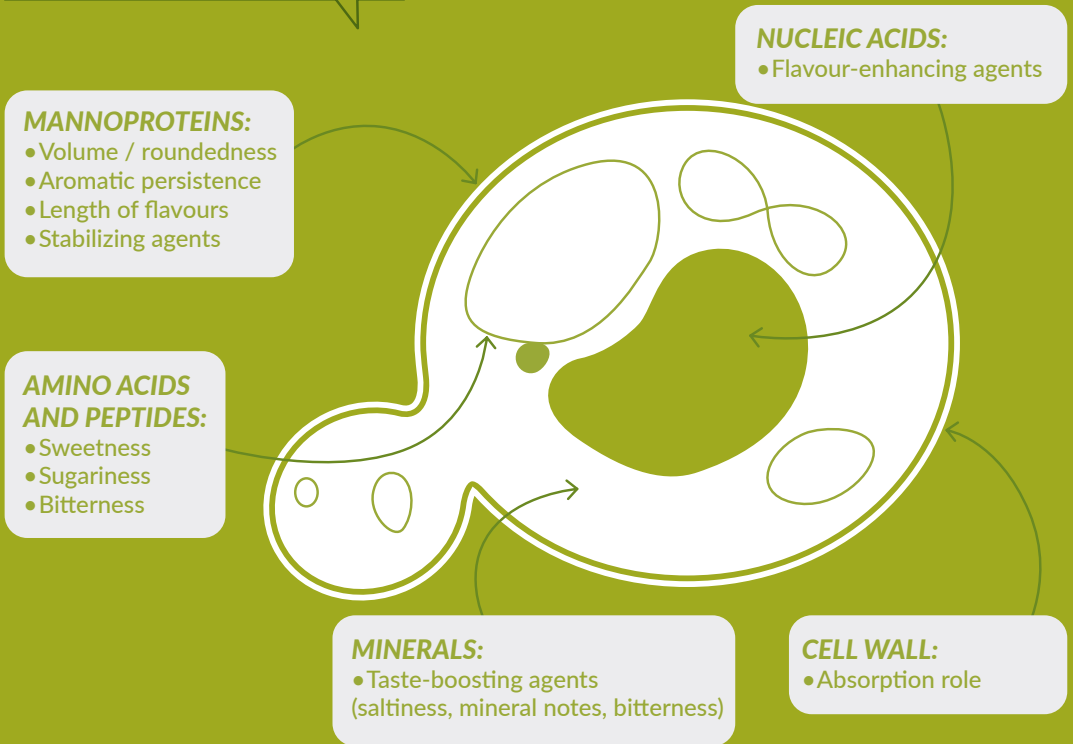
ultiMA
ready fizz



Perdomini
IOC
Révétons votre différence

Alternative solutions to Élevage sur lies

Properties of the yeast fractions in wines





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The sensory effect and the speed at which each technique used as an alternative to *Elevage sur lies*, works vary according to the desired results.

The strain of yeast strongly impacts certain compounds' potential for releasing flavours. This property is also influenced by the conditions for growth. The timing and method used to inactivate the yeast cream also affect the speed and selectivity of the release of various compounds contained within the yeast into the wine. By using special extraction and purification techniques we have managed to select specific mannoprotein fractions which become active immediately and are soluble in wine.

And so the **ultiMA** range is born.

*Formulations
with a high
mannoprotein
content*

*Immediate
impact on taste*

*More intense
aromas*



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6 different products: 3 solid and 3 liquid, with very different characteristics and applications

Whether in solid or liquid form, the products in the **ultiMA** range are totally soluble and are added directly to the wine. They all act instantaneously.

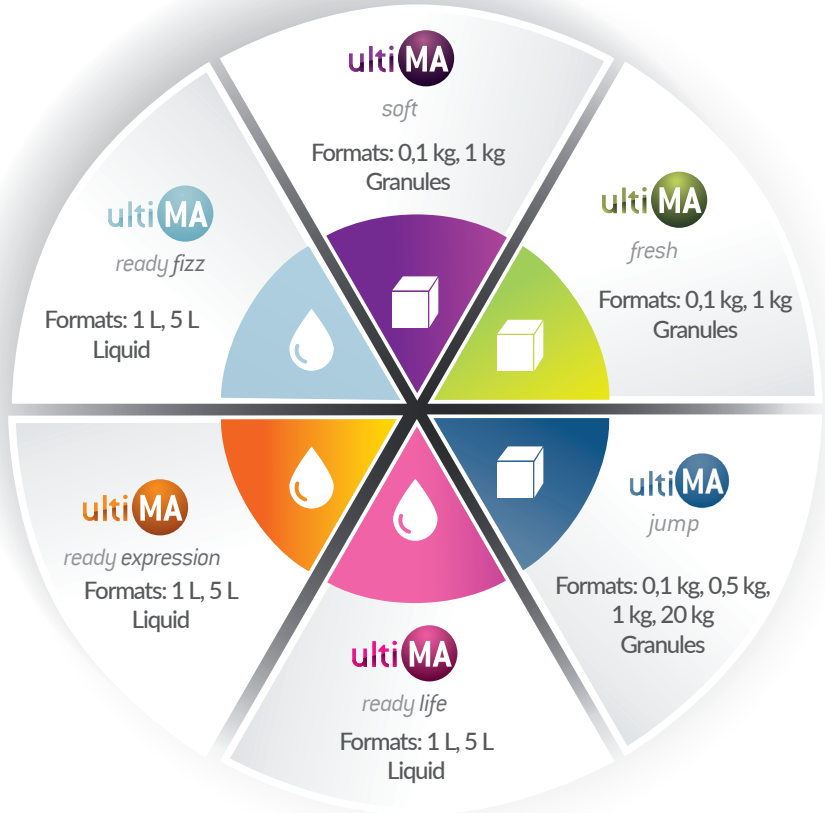
Thanks to their immediate effect, the treatment can be carried out previous to the microfiltration process before bottling.

What's more, thanks to their special preparation process and as part of a treatment involving special clarifying agents, we can safely say that **ultiMA** ready life and **ultiMA** ready expression are products with truly unique technological and sensory properties.



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Preparations and Formats



ulti MA

soft

Formats: 0,1 kg, 1 kg
Granules

ulti MA

fresh

Formats: 0,1 kg, 1 kg
Granules

ulti MA

ready fizz

Formats: 1 L, 5 L
Liquid

ulti MA

ready expression

Formats: 1 L, 5 L
Liquid

ulti MA

jump

Formats: 0,1 kg, 0,5 kg,
1 kg, 20 kg
Granules

ulti MA

ready life

Formats: 1 L, 5 L
Liquid











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Droppers Box

All the products in the **ultiMA** range have a specific sensory objective.

The product to use should be chosen carefully after performing preliminary tests on the wine, before applying it to the main batch.

Perdomini-IOC offers its customers the “Droppers Box”, which contains a liquid sample of each product in the range (for ease of dosage). Thanks to this handy tool, winemakers can test the products directly in a bottle or a glass to get immediate proof of the sensory impact of each.

		
5-25 g/hL		
5g/hL	2 x 	11 x 
10 g/hL	4 x 	22 x 
20 g/hL	8 x 	44 x 

On each sample contained in the Droppers box, a specific label will indicate to the user the number of drops of liquid product to be dosed, in a goblet or in a bottle, corresponding to a typical cellar dosage. In this way it will be possible to easily verify the sensory effect of the various products. Opposite is an example of a label.



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Applications



ulti **MA**

soft

Ultima soft

To gain balance and softness.

Adds salinity to white wines and reduces their level of dryness. In red wines it reduces acidity and astringency while conferring "sugariness" and aromatic persistence.

ulti **MA**

ready life

Ultima ready life

To lengthen aromatic persistence.

Helps preserve the bouquet of aromas in white, red and sparkling wines and increases their aromatic persistence.

ulti **MA**

fresh

Ultima fresh

To re-establish balance.

Re-establishment of balance in wines with greater phenolic than technological maturity; in wines lacking in richness it adds sweetness and roundedness.

ulti **MA**

ready expression

Ultima ready expression

Lends freshness to all wines, in terms of balanced flavours.

In red wines, it acts effectively to reduce bitterness and a stringency, while in white wines it enhances the sensation of saltiness.

ulti **MA**

jump

Ultima jump

It enhances aromatic freshness and longevity.

It highlights and preserves the aromatic freshness of wines. It improves the overall taste balance and contributes to tartaric stabilisation.

ulti **MA**

ready fizz

Ultima ready fizz

For creamier foam.

Makes a notable contribution to obtaining a creamier foam and fineness in sparkling wines produced using the Charmat method.



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Immediate impact on taste: greater aromatic intensity

The products in the **ultiMA** range are specially selected mannoprotein fractions that interact positively with the aromatic components in wines to improve their softness, freshness, mineral notes, foam and colloid balance.

ultiMA allows winemakers to attain various sensory objectives to finish off white, red and sparkling wines by creating greater balance between aromas, while at the same time preserving and enhancing the original characteristics of the wines.



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Sensory effect



ultiMA
soft

Significantly reduces the perception of acidity, while lending body and structure as well as aromatic persistence. Highly stabilizing.



ultiMA
fresh

Helps enhance the feeling of freshness on the palate as well as adding length, body and volume.



ultiMA
jump

In white and rosé wines, still and sparkling, it highlights citrus and fresh fruit notes. In general, it allows the aromatic profile to be redirected towards more distinct scents, reducing the perception of characters linked to oxidation (notes of bitterness and ripe fruit).



ultiMA
ready life

Creates greater aromatic stability at the same time as adding roundedness and length in the mouth. This product is treated with chitosan and carbon.



ultiMA
ready expression

Improves aromatic persistence and the feeling of freshness on the palate, enhances saltiness and helps smooth aggressive sensations such as bitterness and astringency. Treated with chitosan and carbon.



ultiMA
ready fizz

No direct interaction with tastes or aromas; this product makes a notable contribution to attaining a creamier foam when using the Chamat method. A specially selected mannoprotein fraction is used for this particular application.



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ultiMA: suitable for microfiltration



All the products in the **ultiMA** range can be microfiltered at 0.45 microns, a property which makes them suitable for use at the last stage before final filtration and bottling. Each product and each batch are put through rigorous, specially designed laboratory tests in order to assess their suitability for microfiltration in various types of wines.

All the **ultiMA** products can be added directly to the wine before bottling, but for optimum performance we recommend, whenever possible, to incorporate the products 24 hours before the final microfiltration process.



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Dosage and Instructions for use



ulti MA

Ultima soft

from 5 to 25 g/hL

Incorporate before bottling, preferably 24 hours before microfiltration.

ulti MA

Ultima fresh

from 5 to 25 g/hL

Incorporate before bottling, preferably 24 hours before microfiltration.

ulti MA

Ultima jump

from 5 to 20 g/hL

To be incorporated before bottling preferably 24 hours before micro-filtration.
In sparkling wines produced using the classic method, it can be added directly to the Liqueur d'expedition before homogenization.

ulti MA

Ultima life

from 20 to 150 mL/hL

Incorporate before bottling, preferably 24 hours before microfiltration.
In sparkling wines produced using the méthode classique, it can be added directly to the dosage before homogenization.

ulti MA

Ultima ready expression

from 20 to 150 mL/hL

Incorporate before bottling, preferably 24 hours before microfiltration.
In sparkling wines produced using the méthode classique, it can be added directly to the dosage before homogenization.

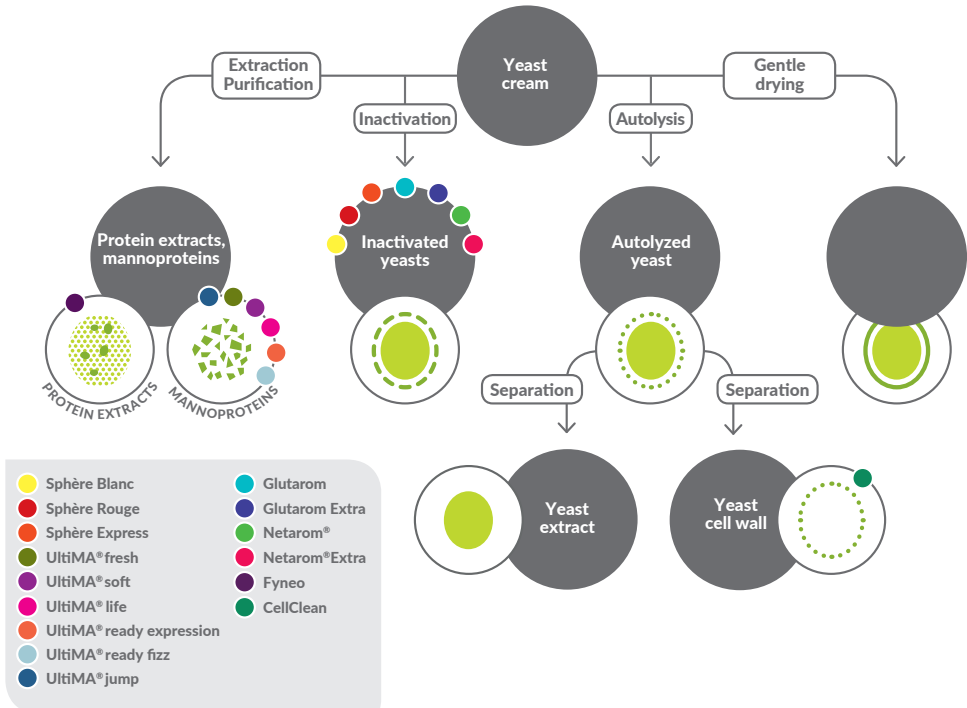
ulti MA

Ultima ready fizz

from 20 to 150 mL/hL

Incorporate before bottling, preferably 24 hours before microfiltration.
In sparkling wines produced using the méthode classique, it can be added directly to the dosage before homogenization.

The alternatives to *Élevage sur lies* and the other yeast fractions



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