

ZIMARED

ENZYMATIC FORMULA FOR RED WINE PRODUCTION

PRODUCT

ZIMARED is a pectic enzyme pool with hemicellulasic, cellulasic and proteasic secondary activities.

CHARACTERISTICS

ZIMARED is a pectic enzyme with important secondary activities, which allow skin cell walls to break down and colours to be extracted from vacuoles. ZIMARED also helps and accelerates the extraction of the tannic polyphenolic substances needed to create stable complexes with anthocyanins.

ZIMARED is active at 10-30°C. Within these values its action increases as temperature rises. ZIMARED is not inhibited with normal values of sulphurous dioxide.

APPLICATIONS

ZIMARED is used in red wine making.

Its use allows quicker maceration and reduces the need for pressing and pumping over, resulting in a product with less leesy taste. Subsequently, the marc layer becomes more permeable, thereby facilitating colour extraction during red wine making.

ZIMARED also improves the yield of first pressings and makes wine clarification and filtration easier.

ZIMARED is successfully used for must and wine obtained from thermal vinification.

Use ZIMARED according to applicable regulations.

DIRECTIONS

Dissolve ZIMARED in 10 doses of water. Add the solution to the grapes during pressing or when filling the tanks, making sure that a good homogenization is obtained.

DOSAGE

1 to 4 g/hL of must.

PACKAGING

100 g and 500 g bottles.

STORAGE

Store the product in a cool (10-15°C) and dry place. Close the bottle properly after use.

HAZARDS

Classification according to the Italian ministerial decree of 28/1/1992: Xn- HARMFUL.

Questa documentazione integra la scheda di sicurezza senza sostituirla
Eventuali modifiche potranno essere apportate senza alcun preavviso

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