



BÂTONNAGE Plus

Refining agents to enhance the aromatic intensity



→ TECHNICAL DESCRIPTION

The refinement is a fundamental milestone in the evolution of wine, since it enables the winemaker to highlight the qualities of his product and to increase its stability through time.

One of the best known applications for producing full bodied and harmonious wines, with intense varietal scents, is the "bâtonnage": this long-standing, traditional Burgundian enological practice, consists in leaving the wine in contact with the fermentation lees for several months while re-suspending it periodically through gentle stirring.

This procedure slowly brings about the lysis of the yeast's cellular walls, thus releasing mannoproteins and other compounds into the wine, which contribute to its overall taste complexity and physical-chemical stability.

However, an extended contact of wine with the lees is not free from hazards, as it could result in undesired organoleptic alterations, such as the appearance of reduced odours or increases in volatile acidity.

Furthermore, wine maturation in barriques is a very laborious and consequently expensive practice because of the prolonged capital immobilization it involves.

Inspired by this tradition a modern range of wine maturation and refining agents has been developed, named **Bâtonnage Plus**, which make the cell's noble constituents immediately available in the form of mannoproteins-rich yeast hulls.

Furthermore, the research has revealed that the simultaneous and balanced use of mannoproteins, gum arabic and ellagic tannins is more effective than the application of the single elements: it gives increased mellowness and fullness, produces earlier stability and effectively regulates the redox potential during the refinement process.

Selecting **Bâtonnage Plus** will enable the enologist to considerably diversify and personalize his products, while highlighting the most relevant characteristics of wines during their refinement stage.

The many and exceptional properties of the **Bâtonnage Plus** range are mostly linked to its ability to release large quantities of neutral polysaccharides from the yeast cells, modifying and ennobling the colloidal structure of wines. Tactile stimuli on the mouth's mucous membrane are enhanced by the yeast cellular content and particularly by the mannoproteins: for this reason, wines acquire greater intensity, richer body, increased breadth and volume. The harsh mouth feel caused by excessively acid and coarse wines is always accompanied by a weak colloidal structure, which **Bâtonnage Plus** is able to rectify, producing softer and rounder wines. **Bâtonnage Plus** harmonizes the taste of treated wines even in the absence of fermentation lees, making the production process more flexible.

Bâtonnage Plus prevents mercaptans formation and related anomalous odours.





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→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mannoproteins, ellagic tannins.

→ DOSAGE

45 g/hL.

→ INSTRUCTIONS FOR USE

Add the product to new wine while still fermenting or during storage.

Stir in order to homogenize the product until the desired taste enhancement is achieved. For good homogenization it is advisable to leave the product in contact with wine for a few days.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

5 kg net vacuum packed packets. 20 kg net bags.

