



# BÂTONNAGE Plus Blanc

.....  
*sur lies* maturation agent  
 .....



## → 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 most researched 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 polysaccharides 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.

The modern line of wine maturation and ageing aids, called Bâtonnage Plus, makes noble cell constituents immediately available in the form of yeast hulls with a high polysaccharide content. In addition, research has shown that the simultaneous and balanced use of polysaccharides, gum arabic and ellagic tannins proves to be much more effective than the use of the individual elements: it gives greater smoothness and body, enables stability to be achieved more quickly, and ideally regulates the redox potential during ageing. The modern line of wine maturation and ageing aids, called Bâtonnage Plus, makes noble cell constituents immediately available in the form of yeast cell walls with a high polysaccharide content. In addition, research has shown that the simultaneous and balanced use of polysaccharides, gum arabic and ellagic tannins proves to be much more effective than the use of the individual elements: it gives greater smoothness and body, enables stability to be achieved more quickly, and ideally regulates the redox potential during ageing.

The choice of **Bâtonnage Plus Blanc** over another will allow the winemaker to achieve considerable diversification and personalisation of his products, highlighting the most qualifying characteristics of the wines being aged.

**Bâtonnage Plus Blanc** is ideal for white and rosé wines. It performs a protective action against oxidation, allowing for longer-lasting wines with more intense aromas. It increases protein stability, making it possible to reduce or eliminate the use of bentonite.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Preparations of yeast cell walls, gum arabic, ellagic tannins.





# BÂTONNAGE Plus Blanc

The many outstanding properties of the Bâtonnage Plus line are first and foremost due to their ability to release significant amounts of neutral polysaccharides from yeast cells, which modify and ennoble the colloidal fraction of wines.

The immediate availability of the entire cellular content of these yeasts, and in particular of the polysaccharides, increases the tactile stimuli on the mucous membranes of the mouth, which become more intense and give wines a richer body, greater breadth and volume.

The aggressiveness on the oral mucosa, which is frequently found in wines with an acidity or roughness excessive, is always accompanied by a deficiency in colloidal structure, which the Bâtonnage Plus are able to correct by originating softer and rounder wines.

Numerous experiments allow us to claim that almost all the aromas present in wine are «incorporated» in the colloids, that is, in the component that Bâtonnage Plus enhance the most. In some Bâtonnage Plus the presence of ellagic tannins, the same tannins that are yielded by the barriques, prevents the formation of free radicals and their devastating oxidizing effect. This makes it possible to prevent the onset of light taste in white wines and to avoid the increase of orange tints in red wines, thus obtaining wines with a more stable and chromatically pleasant color.

**Bâtonnage Plus Blanc makes** the wine taste more velvety, harmonious and full-bodied; it increases the intensity and aromatic persistence of young wines and maintains them over time; it has a protective action against oxidation; it preserves colour; it avoids the risks associated with prolonged contact with lees; and it reduces, by up to 50%, the doses of bentonite necessary for protein stabilisation.

## → DOSAGE

10-55 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 bags.