



# BÂTONNAGE Texture 2.0

Refining agent for the organoleptic characterization of wines



## → TECHNICAL DESCRIPTION

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 oenological 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.

To overcome the highlighted inconveniences, the yeast derivatives production technology has allowed developing the Bâtonnage product range, based on yeast protein derivatives, enhancing savoury sensations, giving the wine roundness, amplitude of taste and persistence.

Within this series, **Bâtonnage Texture 2.0** is a product based on yeast derivatives, designed for enhancing taste and sweetness in wines with medium/high structure, requiring a higher amplitude of taste. **Bâtonnage Texture 2.0** makes the wine more harmonious and gives roundness, avoiding at the same time the risks and defects associated with a prolonged contact with the lees.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Inactivated yeasts.

## → DOSAGE

Up to 30 g/hL in white wines. Up to 40 g/hL in red wines.

## → INSTRUCTIONS FOR USE

It is suggested adding it in the middle of refinement. Dissolve in wine and homogenize.

## → STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 4 kg.  
5 kg net bags.

