

Polysaccharides:

peptides and yeast derived mannoproteins

The refinement is a fundamental stage in the wine evolution, as it allows winemakers to highlight the qualities of wines and to increase their stability over time. One of the most common practices for the obtainment of full-bodied and harmonious wines with an intense and varietal aroma, is the *bâtonnage*, an oenological technique with a long tradition in Burgundy, consisting in keeping the wine in contact with the lees for several months and periodically re-suspending them by means of a gentle stirring. Its utilization at the end of the alcoholic fermentation allows to prolong the anti-oxidizing action carried out by SO₂.



AEB mannoproteins contained in the *Bâtonnage* line are immediately soluble and therefore eliminate the time, labor and barrels needed in traditional aging on lees. The peptide Glutathione is naturally contained in these products and provides protection against oxygen since the early stages of winemaking and also extends the shelf-life of the finished wines.

	APPLICATIONS	SUGGESTED WINES	SWEETNESS	UMAMI
ELEVAGE GLU	STRONGEST PROTECTION AGAINST OXIDATION, ADDS SWEETNESS AND MID-PALATE.	AROMATIC WINES IN NEED OF PROTECTION FROM COLOR AND AROMAS OXIDATION	++	0
BATONNAGE PLUS TEXTURE	AROMATIC PROTECTION, COLLOIDAL STABILITY, REDOX STABILITY, STRUCTURE.	FERMENTATION OF REDS AND WHITES IN ORDER TO STABILIZE COLOR AND AROMAS AND TO BUILD VOLUME	++	+
BATONNAGE PLUS STRUCTURE	IT BRINGS A MODERN NOTE OF CHOCOLATE, SOFTNESS AND STRUCTURE.	WINE WITH VEGETAL AROMAS AND IN GENERAL TO AGE REDS THAT DON'T HAVE THE RIGHT "KICK" (LENGTH, BODY)	+++	+
BATONNAGE PLUS ELEVAGE	HIGHLIGHTS FLAVORS, SOFTNESS AND STRUCTURE, CLEANS AROMA.	WHITES AND REDS IN NEED OF ROUNDNESS AND STRUCTURE	++++	+

Characteristics of yeast-derived polysaccharides