

# AMPLI FRUIT

Specific inactivated yeasts that enhance the sensory qualities in wines, emphasizing freshness and fruity aromas, while also imparting roundness



- \* **AMPLI FRUIT** is the result of a synergistic association of carefully selected specific inactivated yeasts and a touch of high-quality condensed tannins.
- \* Due to the compounds that they release in wine, these specific inactivated yeasts have remarkable oenological properties:
  - They promote aromatic expression in wine by preserving it. The aromas are more stable and are expressed more powerfully, with more persistence, both on the nose and palate.
  - They also enhance the wine's natural fruitiness, which is more intense and has a bolder expression.

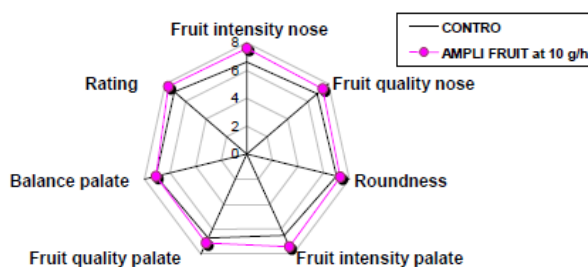
- Due to the polysaccharides and mannoproteins they yield in the wine, these specific inactivated yeasts also contribute to its gustatory balance, its enhanced roundness, and the softening of its aggressive sensations.

The condensed tannins, which have been carefully chosen and metered out in very small quantities, act together with the yeast derivatives in terms fruitiness—both accentuated and preserved—and gustatory harmony.

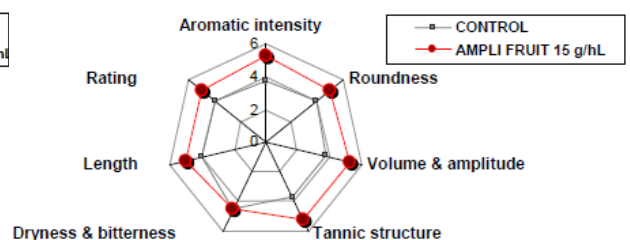
**AMPLI FRUIT**, due to its original and high-performance composition, helps:

- enhance freshness and fruitiness in wines;
- enhance roundness and amplitude;
- reduce sensations of astringency and dryness on the palate; and
- enhance and preserve the quality of wine.

Rosé Wine 2008 Côtes-de-Provence



Red Wine 2008 - Vin de Pays d'Oc



## --- APPLICATIONS ---

**AMPLI FRUIT** is used to make red and rosé wines.

**AMPLI FRUIT** is recommended for maximizing fruity expression and perfecting gustatory balance in core range and high-end wines.

**AMPLI FRUIT**, due to its rapid efficiency (2 weeks on average), is an essential tool for wines intended for early marketing.

## --- DOSAGE ---

For making:

- rosé wines: 5–10 g/hL
- red wines: 10–15 g/hL

For very early usage, carried out at the start of winemaking, doses should be increased by 5–10 g/hL.

## --- INSTRUCTIONS FOR USE ---

- Dissolve **AMPLI FRUIT** in 10 times its weight in water
- Add the solution to the volume to be treated
- Mix well
- To speed up the process, stir the lees, if possible, once a week
- Taste regularly to determine optimal racking time
- Leave the wine to settle one to two weeks before bottling

## --- LEGISLATION ---

**AMPLI FRUIT** consists of yeast derivatives and oenological tannins.  
Maximum legal dose: 50 g/hL

## --- PACKAGING ---

Powder - 1 kg bags.

## --- STORAGE ---

Store unopened in a dry, cool, dark, and odourless place.  
Once opened, use quickly.

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