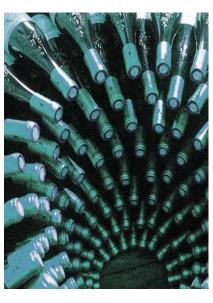


AMPLI

SWEET

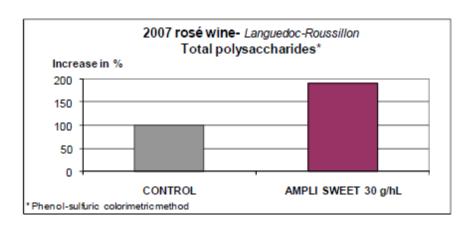
SPECIFIC INACTIVATED YEASTS that enhance the sensory quality of wines, and increase aromatic expression, roundness, and mouthfeel.



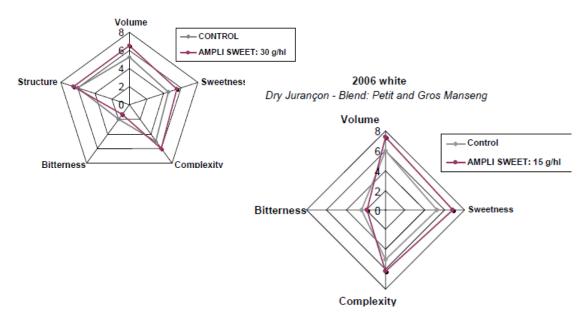
---CHARACTERISTICS AND PROPERTIES---

- AMPLI SWEET is a synergic combination of specific inactivated yeasts and specific pectolytic enzymes, which optimizes the sensory quality of white, red, and rosé wines.
- * The compounds released by the specific inactivated yeasts (parietal polysaccharides, amino acids, and glutathione) have the following remarkable oenological properties:
- improving the gustatory balance by highlighting both the volume and mouthfeel of the wine
- decreasing bitterness
- protecting aromas and colour against oxidation and atypical ageing
- improving the colour stability of red and rosé wines

The specific pectinases uniquely complement the properties of the yeast-derived products, thereby contributing to the development of the aromatic complexity and length of finish.



2005 Red wine Côtes du Rhône – Blend : Grenache, Cinsault, Syrah



--- APPLICATIONS ---

AMPLI SWEET is used to enhance the sensory quality of white, red, and rosé wines. **AMPLI SWEET** is recommended for the following:

- unbalanced wines lacking volume and length
- premium wines that were introduced too early on the market, for which a developed aromatic expression and volume are desired
- white and rosé wines to preserve colour and aromas

--- DOSAGE ---

For the production of:

- white and rosé wines: 10–30 g/hL
- red wines: 20–40 g/hL

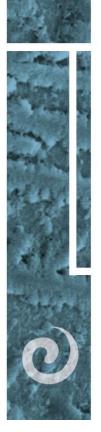
--- INSTRUCTIONS FOR USE ---

- Dissolve AMPLI SWEET in 10 times its weight in water at 35°C–40°C
- Mix and leave for two hours; product disperses immediately but is partially soluble
- Add to the volume to be treated
- Mix well
- Taste regularly in order to determine the best moment for racking

--- LEGISLATION ---

AMPLI SWEET is composed of specific inactivated yeasts and pectolytic enzymes. Use according to applicable regulations.

Maximum legal dose: 44 g/hL



--- PACKAGING ---

Powder – 1 kg bags.

--- STORAGE ---

Store unopened in a dry, dark, and odourless place at a temperature below 25°C. Once opened, use quickly.

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