



# ZIMAFRUIT®

ENZYME PREPARATION FOR THE EXTRACTION OF  
VARIETAL AROMATIC COMPOUNDS AND FOR CLARIFICATION

## COMPOSITION



Pectolytic enzymatic pool, perfectly suitable for musts during maceration.

## CHARACTERISTICS



ZIMAFRUIT® is a powder mixture. It is a pool with pectolytic activity used in wine-making and studied for the production of fully-expressive varietal aromas and to improve the clarification of musts. The extraction and hydrolysis of the aromatic substances contained in the skins is possible due to the presence of pectolytic enzymatic activities able to work even with the sugar concentrations of grapes and must.

ZIMAFRUIT® does not have cinnamyl-esterase or anthocyanase activities, the first is responsible for precursors that can be transformed into elements with unpleasant aromatic characteristics, the second is responsible for the fall of the polyphenolic fraction which gives colour.

## APPLICATIONS



ZIMAFRUIT® has interesting characteristics in the extraction and liberation of aromatic precursors, with release of monoterpenols and of the norisoprenoids responsible for the varietal aromas of many grape varieties suitable for the production of wine.

It also has excellent polygalacturonase activity, therefore the use of ZIMAFRUIT® allow the pectine structure to change decreasing the viscosity, improving both the clarification and the yield during pressing.

It is possible to use ZIMAFRUIT® directly on grapes or during skin contact.

Its use in white and red vinification is interesting for the extraction of varietal and fruity notes.

In macerations where there's a fractioned and local use of enzymes it is excellent in combination with EXTRARED L and ZIMARED® PLUS to make a differentiated extraction from the lees (COMBO APPROACH® among different products).

**When using ZIMAFRUIT® comply with the relative legal regulations in force.**



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## DIRECTIONS FOR USE

Dissolve ZIMAFRUIT® in 10 parts of product. Add this solution to the must starting from the crushing ensuring a good mix or, during maceration, spraying from the top of the cap of lees according to Enologica Vason red wine vinification procedures. ZIMAFRUIT® works between 10 and 30°C; within this range its activity increases as temperature rises ZIMAFRUIT® is active at normal values of sulphur dioxide.



## DOSAGE

From 1 to 2 g/hL in white vinifications.  
2 g/hL for reds or rosés.



## PACKAGING

500 g bottles.



## STORAGE

Keep in a cool (10-15°C), dry place.  
Close opened packs carefully after use.



## HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).