



MPA

PRODUCT FOR FINING
WITH PARTIAL STABILIZING EFFECT

COMPOSITION



Mannoprotein based product.

CHARACTERISTICS



MPA is a mannoprotein based product, obtained through a particular biotechnological separation process, respecting their original colloidal structure. MPA is in granular form, clear-amber-coloured.

Easily soluble in water, the obtained solutions are slightly turbid.

MPA has a partial effect on wine's tartaric stabilization and in general concerning the colloidal precipitations. It is micro-filterable.

APPLICATIONS



MPA is particularly fit for being employed as a complex agent of the colloidal component, improving in general the tactile feeling of palate roundness and softness.

The raw materials of MPA have been selected also for their olfactory cleanliness, so that they do not negatively affect wine's bouquet; on the other hand, they remarkably harmonize some palate dissonant characteristics, like tannin peaks or roughness, at the same time not covering wine's tannin power. Sometimes, after a dosage of MPA on high alcoholic content wines, a pleasant mitigation of perceived alcohol can be obtained.

Optimal both in fining and in pre-bottling phases.

MPA is micro-filterable: at the recommended dosages it can be added even slightly before bottling, as the filterability indexes do not significantly change. A laboratory assessment is always recommendable before final filtration.

It acts as a protective colloid, showing interactions with the protein substances; therefore, the dosage is recommended on protein stable products.

Within sparkling wines technology, it is also optimal in the preparation of both the *liqueur de tirage* and the *liqueur d'expédition*.

When using MPA comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve MPA in at least 20 parts of water (recommended ratio 1:50); then add it to the wine stirring carefully. At the recommended dosages, MPA leaves the wine micro-filterable. We suggest a laboratory check of the indexes.



DOSAGE

From 1 to 3 g/hL in white wines; from 3 to 10 g/hL in reds.



PACKAGING

500 g poly laminated bags.



STORAGE

Store in a cool and dry place. Re-seal the open packages.



HAZARD

Based on the current European regulations the product is classified: not hazardous.