



ZIMAFLOW

**PECTOLYTIC AND BETAGLUCANASE ENZYME
LIQUID PREPARATION FOR WINES' CLARIFICATION
AND FILTERABILITY IMPROVEMENT**

COMPOSITION



Liquid pool of enzymes, with beta-glucanasic and pectolytic broad-spectrum action.

CHARACTERISTICS



ZIMAFLOW is an enzymatic preparation that can demolish in a specific way pectins, glucans and polysaccharides present, in full compliance with the quality of the wine to be treated. It is ideal to improve filtration or natural clarification's performances. These interesting activities take place at typical temperatures of the cellar; therefore, it is intended to use according to appropriate timing's process.

Thanks to the high level of purity reached in its production's phases, the presence of cinnamyl-esterase activity in ZIMAFLOW is insignificant, negligible.

APPLICATIONS



ZIMAFLOW is used to improve performances during the filtrations in the cellar. Used in wine at pre-bottling it improves the filterability's indexes in order to ease the approach to the final filtration. It also speeds up the spontaneous clarification gross wines. Normally its use is recommended at temperatures from 10 to 25°C; at 20°C it acts in 3-4 days, while at lower temperatures the result is obtainable in 12-15 days; it works even at 6°C, it is only slower to act.

It is great for treatments of wines that come from botrytized grapes, because it demolishes the macromolecules that come out and facilitate clarification and filtration.

Used in earlier stages of cold stabilization (optimizable with CRISTALLITE®) speeds up the second phase of clarification, making the process faster and more efficient.

It has also a certain lysogenic activity towards the yeast cells, for which, on gross wines, contributes to the natural release of mannoproteins and substances that are part of their cell's constitution.

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



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DIRECTIONS FOR USE

The better results can be obtained using ZIMAFLOW before final filtration of wines, so that you can improve the filterability (measurable in automatic way with Mastermind® QFT) facilitating the flow through the cartridges. It eases, at the first rack, the natural clarification of cloudy wines due the presence of fine lees.

ZIMAFLOW is a ready-to-use preparation; it has to be diluted in a small volume of wine, then added into the mass to be treated, ensuring an effective homogenization.

During the activity of the enzyme, clarification processes should be avoided (treatment with bentonite and tannin in particular).

As all the enzymatic preparations, the activity of ZIMAFLOW is slowed down by low temperatures (approximately halved every 10°C cooler), thus, for treating wines stored at low temperatures, the dosing rate should be increased proportionally, as stated above.

The product could have a minor efficacy at low pH and/or in case of extremely high levels of sulphur dioxide.



DOSAGE

From 1 to 5 mL/hL according to action's timings and wine's conservation temperatures.



PACKAGING

1 kg bottles.



STORAGE

Keep in a cool place (10-15°C). Close open packs securely.



HAZARD

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