

## MP COLORE

Organic preparation based on selected inactive yeast, specific for red wine vinification

### DESCRIPTION

Inactive yeast and yeast hulls.

Preparation based on inactive yeast specific for red wine vinification. Quickly releases mannoproteins that contribute to color protection. Improves sensations of roundness and volume during tasting.

The product appears as a light brown powder.

### COMPOSITION

Inactive yeast and yeast hulls.

### USE

Suitable for additions in all phases of red wine vinification, particularly during cold pre-fermentation maceration, or during aging.

### INSTRUCTIONS FOR USE

Disperse the MP Color in a volume of 5-10 times its weight in water or must/wine.

Mix well creating a homogeneous suspension and add to the must or wine.

### DOSAGE

Recommended dose: 20-40 g/hl

### PACKAGING

1 kg and 15 kg packages

### STORAGE

Unopened package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free.

The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

### HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.