



ANTIBRETT

Preparation based on yeast cells walls to inactivate



→ TECHNICAL DESCRIPTION

The innovative effect of **Antibrett** is due to particular enzymatically activated preparations based on yeast cells walls, displaying high adsorbing properties towards 4-ethyl-phenol and 4-ethyl-gaiacol, compounds giving wines unpleasant smells reminiscent of horse sweat, medicines and plaster.

Such cells walls are obtained with a production system aimed to the degradation of the yeast cell wall only, chitin in particular, preserving the structure of the cytoplasmic membrane, presenting a specific high adsorbing ability.

Antibrett inhibits the production of vinyl-reductase, participating to the transformation of cinnamic acids, naturally present in wines, into the corresponding ethyl derivatives, responsible of smells ascribable to Brettanomyces.

Brettanomyces pollution is almost always caused by a limited number of cells and the only utilization of **Antibrett** is enough to eliminate the micro-organism from wines. The utilization of free sulphur dioxide, at least 15 mg/L, facilitates the antiseptic action against Brettanomyces.

Antibrett should be used when a pollution is certain, but even as a prevention when a contamination is feared: in fact Brettanomyces has very long incubation times (3-8 months), during which anomalous smells do not appear.

Antibrett is also used in wines at the end of fermentation, when a pollution is feared because of adverse weather and phytosanitary conditions or for unregular fermentation runs.

The utilization of **Antibrett** is effective even against other anomalous smells, such as the ones of dirty barrels and moulds, which are often found in wines.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

yeast cells walls.

→ DOSAGE

Up to 40 g/hL depending on the pollution.





ANTIBRETT

→ INSTRUCTIONS FOR USE

Dissolve in water at the ratio 1:10 and immediately add to the wine during a strong air pumping over.

We suggest a content in free SO₂ not lower than 15 mg/L. Check the protein stability after the addition.

→ STORAGE AND PACKAGING

Store in a dry and cool place.

500 g packs in 4 kg cartons.

