

LYSIS ALLEGRO

Enzymatic preparation for the settling, clarification and flotation of white musts

CHARACTERISTICS

LYSIS ALLEGRO is an enzyme concentrated in pectinases, complemented by cellulase activities adapted to fast clarification, even under difficult conditions. **LYSIS ALLEGRO** is marketed in microgranular form.

LYSIS ALLEGRO is naturally poor in cinnamoyl esterase and thus prevents the formation of volatile phenols.

OENOLOGICAL PROPERTIES

- Fast clarification of musts
- Effective on spoiled harvest, affected by Botrytis
- Obtain quality musts before fermentation
- Clarification and filtration of wines facilitated

APPLICATIONS

- Settling or static clarification of white musts regardless of their state of health with input made at press outlet
- Adapted to flotation since action is fast

APPLICATION RATE

Recommended dose: 1 to 4 g/hL depending on contact time, temperature and pH level.

INSTRUCTIONS FOR USE

Dissolve **LYSIS ALLEGRO** in 10 times its weight of water or must. Incorporate into volume to be treated. Homogenize well.

Precautions for use:

Product for exclusively oenological and professional use.
Use in compliance with regulations in force.

PACKAGING

100 g box.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place.

Upon reception, keep at a temperature under 25°C. To keep after the harvest, store at a temperature between 8°C and 15°C.

Once open: keep at a temperature between 8°C and 15°C and use quickly.

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