

EDIFYS RILIEVO™

LEES ALTERNATIVES

Shapes attack and mid-palate qualities in red wines through sensations of body and freshness.

↓ OENOLOGICAL APPLICATIONS

EDIFYS RILIEVO™ is a dedicated lees-alternative for the fermentation stage in red wines. The process of obtaining it optimizes contact between active yeast and grape must components.

Through interactions between polysaccharides and phenolic compounds, the **EDIFYS RILIEVO™** formulation quickly intensifies perception of body at the attack stage on the palate as well as heightening the sensation of structure. Mid-palate tannic intensity assumes a silkier texture, bringing out fruity freshness.

The fact that there is no sulfite reductase activity also guarantees neutrality where so-called "reduction" sulphurous odours are concerned.

↓ DOSAGE AND IMPLEMENTATION

- Dosage: 15 to 30 g/hL depending on must and grape variety.
- When to add: for enhanced efficacy, we recommend adding **EDIFYS RILIEVO™** early, before the one third stage of alcoholic fermentation.
- Place **EDIFYS RILIEVO™** in suspension in 10 times its volume of water or must. After being stirred in, thoroughly homogenize the must via mixing by pumping over.

↓ CHARACTERISTICS

- Dedicated inactivated yeasts (*Saccharomyces cerevisiae*): organic nitrogen content < 9.5% of dry matter (nitrogen equivalent).
- Yeast autolysate (*Saccharomyces cerevisiae*): organic nitrogen content < 11.5% of dry matter (nitrogen equivalent) and amino acid content between 10% and 20% of dry matter (glycine equivalent).

↓ PACKAGING AND STORAGE

- In 1 kg bags.

To be stored in a dry, odour-free place, at a temperature of between 5° and 25°C. Once the sachet is opened, the product must be used rapidly and may not be kept. Once prepared, the formulation is to be used immediately.

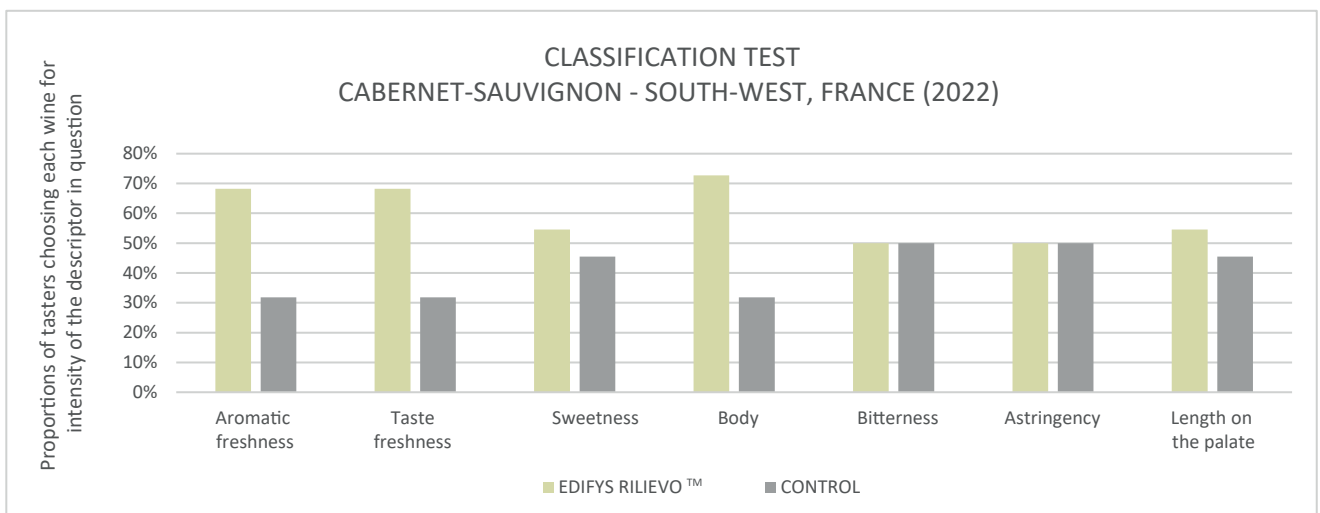
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WORKING ON ATTACK

Any change in climate conditions may lead to having to decide between technological and phenolic ripeness. More often than not, the harvesting date is still determined by sugar/acidity balance, while extractability and the nature of polyphenols is not always ideal.

In such conditions, attack on the palate where red wines are concerned may lack tactile density and smoothness, which may result in a diluted perception or also even a burning sensation.

EDIFYS RILIEVO™ has been chosen from among various fractions of yeasts for its beneficial action on the sensation of body and fullness up to mid-palate stage. Releasing polysaccharides helps fill empty initial sensations by providing relief to the wine's structure.



THE EDIFYS™ RANGE: SHAPING THE TACTILE DIMENSION OF RED WINES

100% derived from specific yeasts, the two products in the **EDIFYS RILIEVO™** and **EDIFYS INCISO™** range help to 'sculpt', i.e. direct the dynamics of perceptions (taste sensations) towards the desired sensory profiles, enhancing the wine's typicity.

	ATTACK & MID-PALATE		FINISH		OVERALL SENSATION	
	INTENSIFYING BODY & UNCTUOUSNESS	INTENSIFYING ROUNDNESS & SMOOTHNESS	REDUCING ASTRINGENCY	REDUCING BITTERNESS & GREENNESS OF TANNINS	FRESHNESS	RIPENESS
EDIFYS RILIEVO™	++++	++++	++		++++	++
EDIFYS INCISO™	++	++	+++	++++	++	++++