

CYTO FINE

FINING AGENT & IMPROVER BASED IN YPE FOR THE RED WINES EXPRESSION



Fining agent based in YPE free from animal proteins and compatible with the production of organic wines.

The fining agents of the **CYTO** range are the result of EVER research thanks to the experience gained in the use of different Yeast Protein Extracts.

The use for the clarification of juices and wines has been approved in 2011 by O.I.V and subsequently incorporated into EU Reg. 144/2013.

The Yeast Protein extracts (YPE), unlike many vegetable proteins, have the advantage of improving the organoleptic profile without any adverse extraneous aromas.

The **CYTO** range is available in different formulations to cover all oenological requests and to provide a sustainable and adequate response to modern lifestyles.

TECHNICAL CHARACTERISTICS

Particular attention has been paid to the choice of the different molecular fractions of the Yeast Protein Extracts used in the formulation of **CYTO FINE**; in practice, has been preferred those with greater reactivity towards bitter tannins, more protective towards anthocyanins and able to limit the volume of lees. The results obtained make **CYTO FINE** an ideal clarifier for red and rosé wines, as it is able to preserve their chromatic characteristics, eliminate excess tannins and enhance their fruity and spicy notes. The clarifying and settling capacities have been amplified through the use of a specific activated fungal CHITOSAN, which acting synergistically with the YPE, it reduces turbidity by improving filterability.

CYTO FINE can be used in the production of organic wines according to EU Reg. 1584/2018.

EVER S.r.l.

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Company with quality management system certified ISO 9001-2008 certificate N. IT06 / 0451.

Research, development, production and marketing of adjuvants and additives for food and beverage industries. EA Sector: 03.

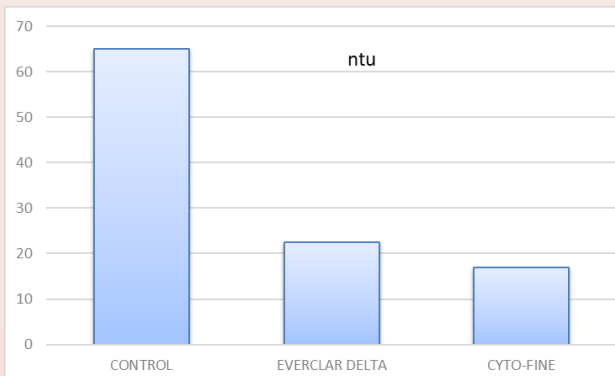
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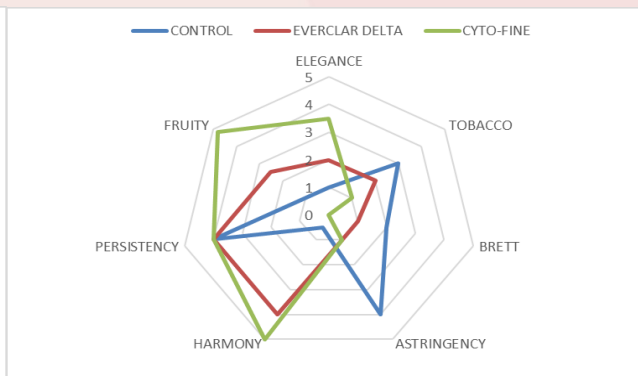
APPLICATIONS

- **In red and rosé wines:** where it reduces bitter and astringent notes, increases the volume in the mouth, ensures greater longevity of the wines and preserves their chromatic characteristics. Its clarifying action enhances the fruity aroma and is able to counteract the notes of reduction. Recent studies have also shown its effectiveness in reducing Quercetin aglycone.

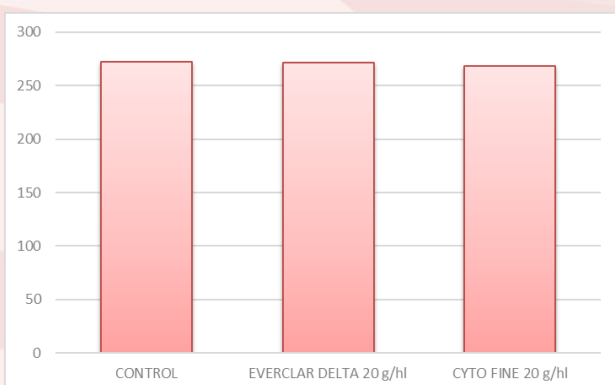
EXPERIENCES



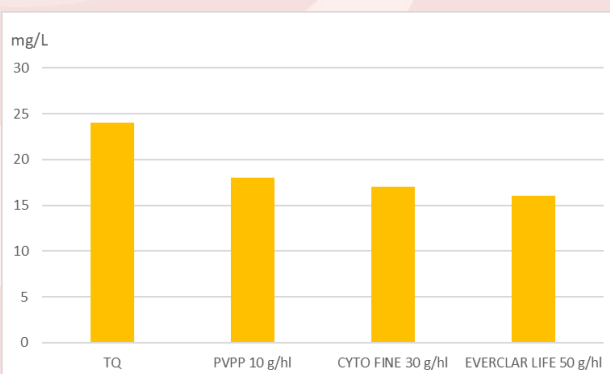
Graph 1: reduction of turbidity by clarification with CYTO FINE on a 2019 REFOSCO wine



Graph 2: effects of clarification with CYTO FINE (20 g / hl) on a 2019 REFOSCO wine



Graph 3: variation of the total anthocyanin content (mg / l) on a 2019 Refosco wine



Graph 4: reduction of Quercetin aglycone on Brunello di Montalcino 2018

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MODE OF USE AND DOSAGES

Disperse **CYTO FINE** in 10 volumes of warm water. Wait at least 30 minutes, preferably a few hours, stir the solution again before incorporating it into the mass to be treated, in order to obtain a better homogenization.

Doses: from 10 to 40 g/hl (max dose REG.UE 934/2019 in red wines 63 g/hl)

COMPOSITION

Refined Yeast Protein Extracts (YPE), chitosan from *Aspergillus niger*, organic acids.

YPE	ACTIVATED CHITOSAN
• Effective sensory cleansing • Facilitates settling • Eliminates excesses of bitter and astringent tannins • Improves taste harmony • Protects anthocyanins while preserving the colour of rosé and red wines	○ Facilitates clarification ○ Reduces the presence of heavy metals ○ Prevents protein "casses" ○ Reduces turbidity ○ Produces compact lees

PACKAGING

Packs
of 1 Kg; Bags of 10 Kg

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