



Respect
the true character
of your wine.



A NEW TOOL TO FIGHT AGAINST *BRETTANOMYCES* AND PRESERVE THE AROMATIC QUALITIES OF WINES

Brettanomyces bruxellensis are a threat to wine quality. These yeasts are capable of developing in difficult media (high alcohol, nutritional deficiencies, high SO₂), at all stages of vinification and are responsible for the production of undesirable aromatic compounds: volatile phenols (4-ethyl-phenol, 4-ethyl-guaiacol, 4-ethyl-catechol). These compounds give rise to the perception of disagreeable 'animal-like' notes (leather, stable, barnyard) or pharmaceutical notes (Band-Aid®, medicinal)...

Even at low population levels (1 to 1000 CFU/mL), *Brettanomyces* constitute a threat, as they can produce these volatile phenols at any moment. When the concentrations of these phenols are weak or below perception thresholds, they can mask the wine's bouquet and compromise its varietal expression, and its intensity. In many regions, the volume of wine affected by *Brettanomyces* is relatively significant.

Currently, different preventive means are implemented to fight against *Brettanomyces*:

- good management of SO₂ related to the wine pH,
- optimized alcoholic and malolactic fermentations,
- lees management,
- barrel hygiene and storage...

But these means are not always effective. **No Brett Inside** (chitosan of fungal origin) represents an innovative and efficient tool for fighting against *Brettanomyces*.

ORIGIN

No Brett Inside is a natural polysaccharide extracted from a fungal source of chitin (*Aspergillus niger*).

ACTION

No Brett Inside interacts with *Brettanomyces* causing their elimination from the wine.

RESULTS

- Many scientific studies have shown the effectiveness of **No Brett Inside** against *Brettanomyces*.
- Many winery trials have validated the effectiveness of treatment with **No Brett Inside** on *Brettanomyces* in large volumes.
- Results of tastings show there is no significant difference between control and treated wines, and when there is one, the preference is the treated wine.

BIODEGRADABLE

Once in contact with the soil, chitosan is digested by micro organisms that transform it into soluble metabolites, for safe disposal.

NON-ALLERGENIC

Numerous chitosan applications are referenced in the fields of agriculture, food, cosmetics, medicine... The fungal origin of **No Brett Inside** available for oenological application ensures that it is completely non-allergenic.

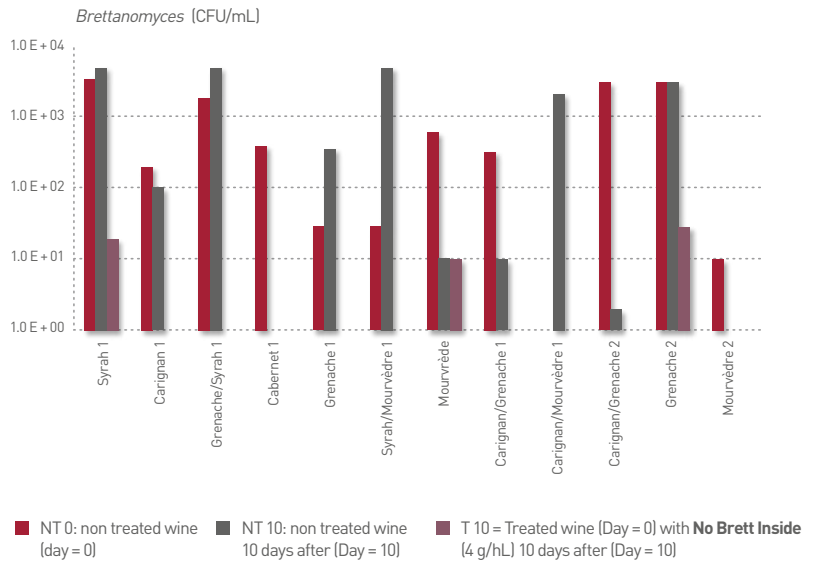
LEGISLATION

- Accepted as a new practice by oenological codex in July 2009 by the OIV (Organisation Internationale de la Vigne et du Vin),
- Allowed by the European Union in december 2010,
- Original and patented method developed by the company KitoZyme.

NO BRETT INSIDE:

AN EFFECTIVE
NEW PREVENTIVE TOOL
AGAINST *BRETTANOMYCES*

Large scale trials were carried out from 2008-2010.

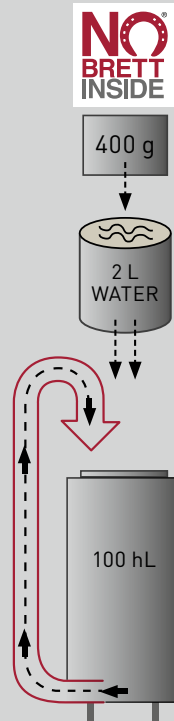


NO BRETT INSIDE

IS EASY

Recommended dosage: 4 g / hL
Maximum authorized dosage: 10 g / hL

- **No Brett Inside** is insoluble and must be suspended in water or wine, before adding to the wine at a dose of 4 g / hL.
- Introduce **No Brett Inside** into the wine at the top of the tank and mix thoroughly the whole volume of the tank.
- After 10 days of contact time, the treated wine must then be racked and separated from its lees.



THE OPTIMUM
APPLICATION TIME
IS AFTER
MALOLACTIC
FERMENTATION.

For earlier applications,
contact your consultant
winemaker.



PACKAGING

- **No Brett Inside** comes in the form of a fine, light-colored beige powder.
- 100 g packs.
- Store in a cool and dry place.