



CHARM® VIVA

Improves foam quality and aromatic freshness pre-bottling

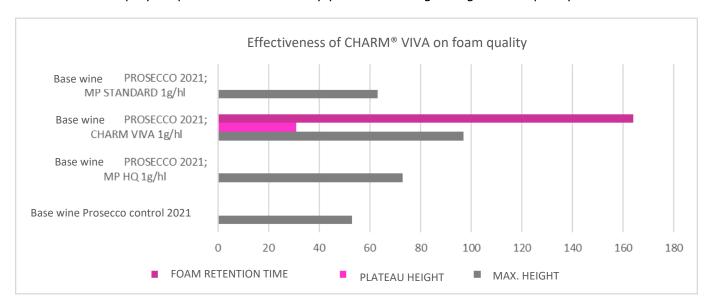
CHARACTERISTICS

CHARM® VIVA is composed of parietal polysaccharides specific to Saccharomyces Cerevisiae and Acacia polysaccharides (E414).

CHARM® VIVA is totally soluble and does not increase the filterability index, so that it can be safely used during the bottling stages.

OENOLOGICAL PROPERTIES

CHARM® VIVA plays a positive role in all key parameters regarding bubble quality.



CHARM® VIVA also adds smoothness and helps increase the freshness and aromatic intensity of sparkling wines.

In young wines, **CHARM® VIVA** will significantly improve the quality of the bubbles, reinforcing their fresh, fruity aromatic potential. In more mature wines or those more sensitive to oxidation, **CHARM® VIVA** will also refresh their aromatic component.

APPLICATIONS

All sparkling wines.

May be used from ageing to pre-bottling operations.

INSTRUCTIONS FOR USE

Young wines: 0.5 to 2.5 g/hL.

Mature wines tending to oxidise: 1.5 to 5 g/hL.





INSTRUCTIONS FOR USE

Dissolve the product in 10 times its weight in wine, then homogenise by stirring.

In an autoclave, stir with an electric stirrer a variable number of times depending on the size of the container.

With the traditional method, carefully homogenise the expedition liqueur preparation. Use while ageing or pre-bottling before the final filtration.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

250g.

STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment. Once opened, use up rapidly.

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