

DONT BET ON THE WRONG HORSE

To efficiently control *Brettanomyces*!

Natural Solutions that add value to the world of winemaking / www.lallemandwine.com
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Whites; Reds; Rosé and Sparkling Wines

Composition

- 100% chitosan of fungal origin (*Aspergillus niger*).
- Patented, Biopolymer of fungic origin.

Recommended Dosage / Instruction for use

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

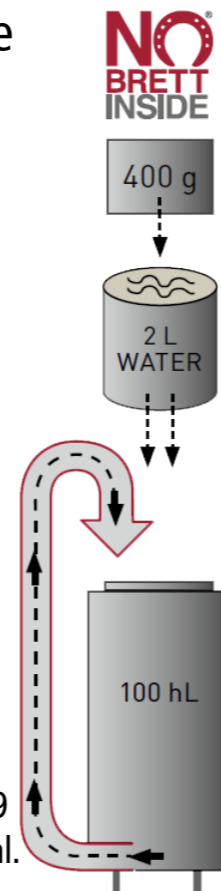
- No-Brett Inside®** is insoluble and must be suspended in water or wine, before adding to the wine.
- Introduce **No-Brett Inside®** into the wine at the top of the tank and mix thoroughly the whole volume of the tank.
- After 10 days of contact time, the treated wine must then be racked and separated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

Packaging

- Store in a dry environment below 25°C
- 1 x 100g containers

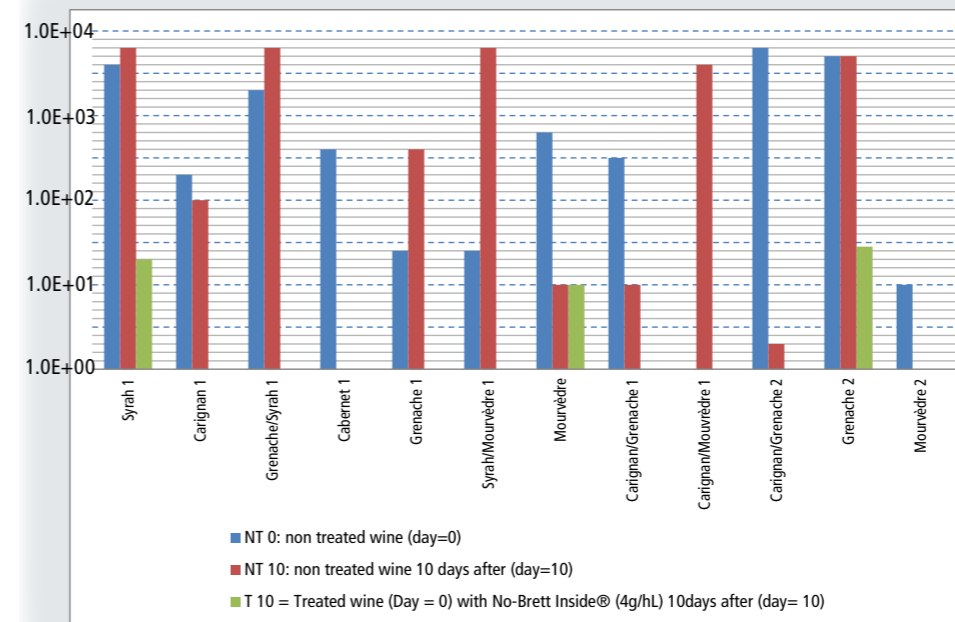
Legislation

- Accepted as a new practice by oenology codex in July 2009 by the OIV (organisation Internationale de La Vigne et du Vinl).
- Allowed by the European Union in December 2010.



Application

- No-Brett Inside** (chitosan of fungal origin) represents an innovative and efficient tool for fighting against *Brettanomyces*.
- Optimum application time is after Malolactic Fermentation.
- No-Brett Inside** is health and environmentally friendly:
 - ...Biodegradable: Once in contact with 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 etc. The fungal origin of **No-Brett Inside** available for oenological application ensures that it is completely non-allergenic.
- Results of tasting show there is no significant difference between control and treated wines, and when there is one, the preference is the treated wine.



NO-BRETT
 INSIDE® AN
 EFFECTIVE
 NEW
 PREVENTATIVE
 TOOL
 AGAINST
 BRETTANOMYCES



RESPECT THE TRUE CHARACTER OF YOUR WINE



SPECIFIC INACTIVATED YEAST