



THE BENEFITS OF SRCM

1

SUPERIOR QUALITY

SAFE
NEUTRAL
PURE



2

EASY OF USE

PRACTICAL
STABLE
HANDY



3

100% FROM GRAPES

INTEGRITY
SUSTAINABILITY



FIRST AND ONLY CRYSTALLINE GRAPE MUST (SRCM) PRODUCER

Naturalia Ingredients was founded in 2009 to offer the grape sugar in crystalline form - also called Solid Rectified Concentrated Must or SRCM - to the worldmarket. SRCM is 100% of natural origin and characterized by chemical and microbiological purity, stability, ease of use and greater storage compared to RCM in liquid form. Reg. (EU) N. 52/2013 and, subsequently, Reg. (EU) N. 1308/2013, authorize solid rectified concentrated grape must for oenological practices under the same prescriptions and conditions of the traditional liquid rectified concentrate grape must.



Naturalia Ingredients S.R.L.
Registered office: Via Avv. R. Ballatore n.5, 91026 Mazara del Vallo (TP)
Copyright all rights reserved © 2021 naturalia ingredients
VAT number 02374540819 WHP7LTE

info@naturaliaingredients.com
naturaliasugars.com



FOR A WINE 100% FROM GRAPE

The “Wine for Wine” project - for a winemaking 100% from grapes -, conducted by the Edmund Mach Foundation in collaboration with the Wine Research Team, has identified the technological advantages of SRCM in comparison to traditional sugars, liquid RCM and sucrose, in the wine-making practices in which they are authorized (enrichment, sweetening and sparkling winemaking).

The results of the studies show the presence in the liquid RCM of numerous volatile compounds, originating both from the heating of the must during the production process and deriving from the grapes of origin. These compounds, which are also found in wines with the addition of liquid RCM for enrichment or second fermentation, can alter the sensory profile of finished wines, especially in the case of high quality PDO and PGI wines.

On the other hand, the analysis of volatile compounds did not lead to the observation of systematically distinctive compounds that allow the distinction of sparkling wines produced with SRCM compared to those produced with sucrose. This confirms that the SRCM from a compositional point of view has solved the problem of residual tracer compounds present in the RCM, which historically, and especially in the extra-national context, have raised perplexity in the use of sugars of grape origin for sparkling wine. Furthermore, unlike liquid RCM, the solid SRCM is stably free from microbial contamination potentially harmful to the quality of musts and wines.

In sparkling wines refermented in bottle and Charmat, the SRCM guarantees a high organoleptic quality: the sparkling wines obtained are in most cases distinguishable by sensory analysis, with a preference present and expressed in favor of wines produced with the use of SRCM, considered more frank, fine, harmonious and elegant.



In the wine sector, Naturalia’s Solid Rectified Concentrated Must (SRCM) represents a unique innovation of the highest quality. In fact, the use of SRCM makes it possible to obtain a wine that is made 100% from grapes while maintaining its organoleptic properties unaltered and enhancing its authenticity characteristics.

THE CERTIFICATIONS

