

Description

Balanced yeast feed for the entire fermentation process due to the gradual bioavailability of amino acid nitrogen and vitamins. Avoids stuck fermentation and ensures complete sugar transformation.

Composition

Organic yeast autolysate.

Technical specifications

- A unique product to provide both readily and gradually assimilable nitrogen. Provides essential amino acids and vitamins to enhance the performance of each yeast.
- Has a cleansing action on the yeast cell membrane.
- Has a powerful detoxifying effect.
- Stimulates the yeast to produce more esters, resulting in an increased floral and fruity aroma.
- Improves enzyme activity by enhancing colour extraction of red wines during maceration.
- Good B vitamin content.
- YAN: 42.000 mg N/kg.

For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.

Applications

Added during yeast acclimatisation or at the start of fermentation for gradual absorption by the yeast throughout fermentation.

Recommended dosage: 30 to 100 g/hl.

Organic Certification



ORGANISMO DI CONTROLLO
IT BIO 006
AGRICOLTURA UE
OPERATORE CONTROLLATO
n° E2057



Preparation mode

It has a semi-creamy form and does not need to be diluted, to be added during the preparation of the fermentation foot or at the beginning of fermentation diluted in a ratio of 1:5 on the must and added during pumping over.

Packages

1 Kg bottle.
5, 10 and 25 kg can.

Shelf life and storage

Keep in a cool place, below 18°C, dry and protected from light.
Shelf life: as stated on the label.

GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.
Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.