

Description

All-natural compound, excellent as a starter in the first fermentation phase, non-foaming.

Composition

Concentrated mixture of autolysate and yeast cytoplasm.

Technical specifications

- ▶ It has a cleaning action on the yeast cell membrane, allowing rapid assimilation of amino acids and B vitamins
- ▶ Stimulates the yeast to produce more esters, resulting in an increased fruity and floral aroma
- ▶ It enhances colour extraction in red wines maceration improving enzymatic activity
- ▶ It has an energetic detoxifying effect
- ▶ Added during fermentation does not produce foam

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

Applications

The use is recommended during the yeast acclimatization phase and at the beginning of the replication phase, in order to allow a rapid colonization of the must by the yeast and to improve the assimilation of nitrogenous substances. It completely replaces classic chemical activators such as synthetic ammonium sulphate, diammonium phosphate and thiamine hydrochloride.
Recommended dosage: 10 to 50 g/hl.

Preparation mode

Mix directly in the must at the time of use.

Packages

4 kg aluminium bags and 25 kg bags.

Shelf life and storage

Keep in a cool, dry place away 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.