

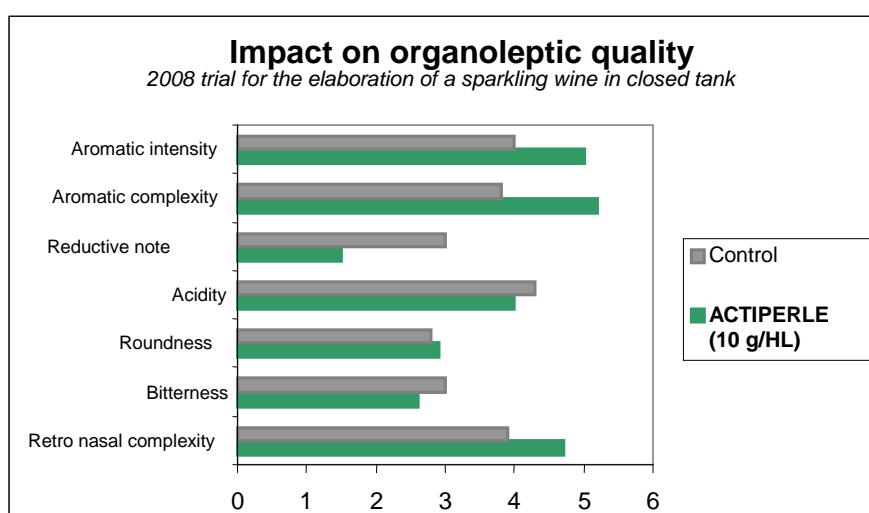
ACTIPERLE

Ammonium salt and thiamine based product

**FERMENTATION ACTIVATOR SPECIFICALLY DEVELOPED FOR CLOSED TANK:
SMOOTH FERMENTATION AND ORGANOLEPTIC QUALITY OF BASE WINES**

CHARACTERISTICS - PROPERTIES

- ◆ Grapes may naturally be deficient in yeast nutrients. These deficiencies may be linked to vineyard management (ground cover, soil poverty), climate hazards (high maturity, dilution), or critically damaged grapes (high botrytis pressure).
- ◆ Generally, secondary fermentations (prise de mousse) in closed tanks occur in a nutrient depleted medium as they follow a first fermentation.
- ◆ **ACTIPERLE** efficiently takes care of these different nutrient deficiencies. Indeed, **ACTIPERLE** supplies nutrients, which are necessary to yeast growth:
 - mineral nitrogen with ammonium salt, which the yeasts can most easily assimilate during multiplication,
 - thiamine (vitamin B1), which is essential to yeast growth and multiplication.
- ◆ **ACTIPERLE** is equally used with:
 - must for the first alcoholic fermentation,
 - base wine for secondary fermentations (prise de mousse) in closed tank.
- ◆ **ACTIPERLE** also ensures excellent yeast growth with fast and complete alcoholic fermentations. It prevents sluggish fermentations and risks of stuck fermentations.
- ◆ **ACTIPERLE** fully contributes to the final quality of sparkling wines elaborated in closed tanks. It also decreases risks of reductive notes.



APPLICATION RATE

- ◆ **Elaboration of base wines:** 10-30g/hL
- ◆ **Secondary fermentation:** 5 -10g/hL

INSTRUCTIONS FOR USE

For the elaboration of base wines:

- ◆ For a volume of must to be treated, dissolve **ACTIPERLE** in 10 times its weight of must. Dissolution is instantaneous.
- ◆ Add during yeast addition, either together with the rehydrated yeasts or directly in the must.
- ◆ Perform a pumping over to ensure homogenization.
- ◆ Please note: add **ACTIPERLE** 3 to 4 hours after SO₂ addition to avoid degradation of the thiamine it contains by the SO₂.

For secondary fermentations in closed tanks (Charmat method):

- ◆ For a volume of base wine to be treated, dissolve **ACTIPERLE** in 10 times its weight of wine. Dissolution is instantaneous.
- ◆ Add to base wine when adding the pied de cuve (yeast starter) or directly in the yeast starter.
- ◆ Perform a pumping over to ensure homogenization.

REGULATIONS

- ◆ Maximum application rate of ammonium salt : 100g/hL.
- ◆ Maximum application rate of thiamine : 60mg/hL.
- ◆ Maximum legal rate of **ACTIPERLE** : 50g/hL

PACKAGING

- ◆ 1 kg bag

QUALITY – SECURITY – ENVIRONMENT

- ◆ Traceability: the lot number on every **ACTIPERLE** package allows tracing (origin of the product) and tracking (from product to consumer).
- ◆ Safety-environment: handling of **ACTIPERLE** does not constitute any hazard to the user.

STORAGE

- ◆ Keep unopened packages away from light in a dry and odourless area.
- ◆ Open package: use rapidly.