



NUTRICELL® FULLAROM

100% organic source of assimilable nitrogen specifically formulated to provide yeast with the necessary nutrients for higher production of fermentation aromas











Significant production of aromas with neutral or diluted grapes

Good control of the alcoholic fermentation process



OENOLOGICAL GOALS

- Composed exclusively of yeast autolysates, selected inactivated yeasts and thiamine
- Thiamine: optimum yeast multiplication
- Autolysates and SIY release amino acids, as well as vitamins and trace elements necessary for the proper metabolism of yeast
- Provides a pool of amino acids, precursors to the formation of esters via the Ehrlich pathway, leading to the formation of higher alcohol acetates with pleasant fruity and floral notes
- Intensifies the aromatic potential of relatively neutral grape varieties, diluted grapes or grapes from high-yielding plots



DOSAGE

Recommended dose: 20 to 40 g/hL depending on the nutritional needs of the yeast and the assimilable nitrogen content of the must.

Maximum legal dose according to current European regulations: 40 g/hL.



PACKAGING







STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.

Do not allow to freeze.

Once opened, use up rapidly.

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Disperse NUTRICELL® FULLAROM in 10 times its weight in water or must (1kg per 10L).



Precautions for use:

Product for oenological and specifically professional use. Use in accordance with current regulations.



EXAMPLE OF IMPACT ON ESTER COMPOSITION AFTER ADDITION OF NUTRICELL® FULLAROM

