



VITIAMINE









Fermentation activator

Aromatic qualities of the wine better preserved

Rapid onset of fermentation



OENOLOGICAL OBJECTIVES

- Best ends of fermentation and less risks of stopped-fermentation.
- A reduced production of volatile acidity and intermediate compounds combining SO₂ (ethanol): SO₂ which has been brought before will be more effective at equal dosages.



GOOD TO KNOW!

THIAMIN (VITAMIN B1) and AMMONIACAL NITROGEN are naturally present in the crop; however, in the case of over-ripening and bunch rot, the amounts can greatly decrease and become insufficient. The yeasts suffer from nutritional deficiency and subsequent fermentations become difficult and inactive.

VITIAMINE simultaneously provides thiamin and ammoniacal nitrogen, which are easily soluble by the yeasts, this facilitates multiplication and the monitoring of a good physiological state during fermentation.



DOSAGE & APPLICATION

10 g/hL.

PACKAGING

Maximum legal dosage: 12 g/hL.

For maximum efficiency, VITIAMINE must be added at the beginning of yeast development (at the beginning of alcoholic fermentation, inoculation, on yeasts-starter).



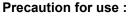
INSTRUCTIONS FOR USE

Dissolve 1 kg of VITIAMINE in 10 liters of must (direct dissolution).

Add at the moment of inoculation, on rehydrated yeasts or directly on must.

Mix during a pumping-over.

In case of refermentation, add VITIAMINE to the yeaststarters.



For oenological and specifically professional use. Use according to current regulation.



STORAGE

Full original sealed packaging, store in a dry, odourless environment, out of the light. Once opened, use quickly.

Information given in this document represents our current knowledge. It is not binding and offered without guarantees since the application conditions are out of our control. It does not release the user from abiding by the legislation and applicable health and safety standards. This document is the property of SOFRALAB and may not be modified without its agreement.

