



MASTERVIN® BIO V STARTER

FERMENTATION ACTIVATOR AND BIOREGULATOR

COMPOSITION



Yeast hulls.

CHARACTERISTICS



MASTERVIN® BIO V STARTER is a new activator for the preparation of 'pied de cuve'. It is specifically recommended with stuck fermentations. It has been optimised to control the production of volatile acidity during fermentation, according to the recent research published by Enologica Vason R&D department.

Its composition is the result of extensive studies and experiments, intentionally without ammonia nitrogen sources. In this way, the yeast cells use other nitrogen sources, mainly amino acids, which are in MASTERVIN® BIO V STARTER and are necessary for the development of enzymatic complexes, aromatic substances, etc.

The high cell wall content (yeast hulls) composed of polysaccharides, has a high absorption power against toxic substances in the wine with stuck fermentation, without changing the quality.

MASTERVIN® BIO V STARTER complies with the organic EC Regulation 2018/848.

APPLICATIONS



MASTERVIN® BIO V STARTER, given its formula based on yeast hulls and cellular lysis of the yeast, is designed for the use in 'pied de cuve' preparation. Furthermore, it is highly recommended in second fermentation and in stuck fermentation.

It is suitable in normal vinification in small doses.

MASTERVIN® BIO V STARTER is suitable to be used in the production of organic wines.

When using MASTERVIN® BIO V STARTER comply with the relative legal regulation in force.



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DIRECTIONS FOR USE

Dissolve MASTERVIN® BIO V STARTER in water with a ratio of 1:5, allow the mixture to stand for about half an hour, then add to the must and homogenise adequately.



DOSAGE

From 15 to 40 g/hL in normal vinification.
From 35 to 40 g/hL in second fermentations and in stuck fermentation 35 to 40 g/hL.
In the preparation of 'pied de cuve', these doses can be increased.
Warning: 40 g/hL of Dissolve MASTERVIN® BIO V STARTER provide 40 g/hL of yeast hulls.



PACKAGING

500 g poly laminate bags.



STORAGE

Keep in a cool and dry place. Carefully close open packages.



HAZARD

Based on the current European regulations the product is classified: not hazardous.

BIBLIOGRAPHIC REFERENCES:

"Changes in Wine as a Consequence of Nitrogen Supplementation in Grape Must" - Agostino Cavazza, Istituto Agrario di San Michele/Italy, M.Caputo E.Bocca, R.Ferrarini, P. Giudici).