



SMARTVIN® CLASSIC

PELLETIZED FERMENTATION ACTIVATOR AND BIOREGULATOR

COMPOSITION



Yeast-derived products (autolysates and inactive yeasts) 40%, cellulose with a fine micrometer 29,94%, dibasic ammonium phosphate 30%, thiamine 0,06%.

CHARACTERISTICS



SMARTVIN® CLASSIC is a complete activator that carries out clean and regular fermentations even with adverse substrate conditions, keeping under control the production of volatile acidity, according to the latest research by Enologica Vason's R&D department (*).

The specific formulation of SMARTVIN® CLASSIC ensures optimal supply of edaphic elements necessary for the yeast development and at the same time supports cellular suspension and an ideal absorbing effect against toxic compounds.

APPLICATIONS



SMARTVIN® CLASSIC can represent the ideal nutritional supply to be made only once during vinification, for base-wines destined to bottle-fermentation in sparkling production or wines with a low alcohol level.

SMARTVIN® CLASSIC is particularly recommended as activator and fermentation bioregulator for clean and with well-expressed fermentations from the aromatic point of view. In fact, the presence of inert vegetable compounds offers a good mechanical support for the yeast cells and at the same time, together with the yeast hulls, is acting as an absorbent compound against the toxic molecules present in the juice or released by the yeasts. SMARTVIN® CLASSIC has a gradual release of nutritional substances that ensure the right contribution of nitrogen and thiamine during all fermentation, from the beginning to the following yeast generation, which are more sensitive due to the more difficult condition of the juice.

The micrometric dimension of the compounds is similar to the fine lees that are normally in the must, this make the product very suitable for excessively clear juices. These characteristics, together with the particular production process of the derived yeasts, enables efficiency, even in the re-starting of stuck fermentation.

When using SMARTVIN® CLASSIC comply with the relative legal regulation in force.



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DIRECTIONS FOR USE

Dissolve SMARTVIN® CLASSIC in water in a 1:10 ratio and let it rehydrate for at least 30 minutes.

Then add to the must, homogenizing carefully, until the product is completely dissolved. It can also be added directly to the must.



DOSAGE

From 40 to 100 g/hL. Higher dosage should be used for the fermentation of white must excessively clarified.

Note: 100 g/hL of SMARTVIN® CLASSIC release about 30 g/hL of ammonium phosphate and 60 mg/hL of thiamine.



PACKAGING

15 kg bags.



STORAGE

Keep in a cool and dry place. Reseal open packages carefully.



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)