



V STARTER AROM

**FERMENTATION ACTIVATOR AND BIOREGULATOR
FOR VINIFICATIONS IN REDUCTION**

COMPOSITION



Yeast autolysates naturally rich in vitamins and compounds with anti-oxidant activity.

CHARACTERISTICS



V STARTER AROM is an innovative activator, particularly recommended during inoculum. It has been improved in accordance with the most recent applications about nitrogenous nutrition (*), in order to keep under control the production of unwanted metabolites (acetaldehyde (**)) and volatile acidity) and to improve the yeast's metabolism in a reduced environment, to get fermentative cleaning and aromatic expression. Its composition, result of many studies and applications, is intentionally without nitrogenous ammoniacal sources; this way the yeast uses other sources of nitrogen, mainly amino acid, which are in V STARTER AROM, necessary for the formation of enzymatic compounds, aromatic substances, etc.

The special composition of the selected autolysates (with natural polysaccharides and rich in glutathione) ensures a good detoxifying activity and a control of yeast metabolism in an optimal redox balance, so as to protect the aromatic substances of must and wines; furthermore, the presence of a natural vitaminic pool ensures an optimal growth of the selected yeast and produces limitedly acetaldehydes and ketoacids which allows to keep a larger quantity of active sulphur dioxide in the wine.

APPLICATIONS



V STARTER AROM, given its formulation based on yeast autolysates naturally rich in vitamins, elements with anti-oxidant activity and polysaccharides, has been intentionally studied for the first phases of alcoholic fermentation to prepare varietal and fruity wines; it is also strongly recommended for vinification in reduction in order to give vine's full aromatic expression. Very good also for the "Pied de cuve", with a special care to redox balance.

When using V STARTER AROM comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve V STARTER AROM in water in a 1:5 proportion and then add it to the must, stirring carefully.



DOSAGE

For normal vinification from 15 to 40 g/hL.
For the "Pied de cuve" from 15 to 50 g/hL.



PACKAGING

15 kg bags
500 g poly laminated bags



STORAGE

Store in a cool, 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)

(**) "Acetaldeide? Limitarla si può" (E. Bocca, R. Ferrarini, Università di Verona/Italy, E. D'Andrea e E. Dai Prè)