



# V STARTER TF

## FERMENTATION ACTIVATOR AND BIOREGULATOR

### COMPOSITION



Yeast autolysates (99,85 %) naturally rich in amino-acid compounds and vegetal polysaccharides, Thiamine (0,15 %).

### CHARACTERISTICS



V STARTER TF is a fermentation activator considered of "FOURTH GENERATION" because it was formulated in conjunction with the most recent experiments (\*) (\*\*) on nitrogen nutrition published by the R&D dept. of Enologica Vason to keep under control the production of undesirable metabolites (acetaldehyde, volatile acid...) and to improve the metabolism of yeasts in order to obtain a clean fermentation and a full aromatic expression. V STARTER TF ensures a balanced supply of promptly assimilable nitrogen. V STARTER TF can highlight the varietal aromatic bouquet with special floral and fruity notes and, from the olfactory aspect, they are very fresh.

Its composition, which is the result of extensive studies and applications, is deliberately without ammoniacal nitrogen sources. To obtain the best results, it is recommended to use it in the first steps of cell multiplication, at this point the yeast uses up the natural quantity of nutrients in the must (ammonium, vitamins, complex nitrogen...) and at the same time uses the specific nutritional sources which are in V STARTER TF. This way it can develop enzymatic complexes which can assure a clean and regular fermentation and to set the basis for the production of interesting elements which can highlight the varietal aromatic bouquet. The special selection of prestigious autolysates rich in nitrogen nutritional compounds, natural polysaccharides and cell walls ensures a good detoxifying activity and control on yeast metabolism in optimum redox equilibrium, so as to protect the aromatic substances of must and wines obtained; furthermore, the presence of thiamine leads the yeasts to produce limitedly acetaldehydes and ketoacids which allows to keep a larger fraction of active sulphur dioxide in the wine.

### APPLICATIONS



V STARTER TF, due to its formulation based on thiamine and yeast autolysates naturally rich in nitrogen components and polysaccharides, has been specifically studied for the first phases of alcoholic fermentation in order to prepare wines in which the aromatic bouquet is fully expressed by floral and fresh fruity notes. Particularly suitable for the preparation of the "Pied de cuve" during second fermentation if the purpose is to give more complex aromatic elements, it can also be used in second fermentation if the purpose is to get a more complex fruity aromatic element with the same notes as above.

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



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### DIRECTIONS FOR USE

Dissolve V STARTER TF in water at a 1:5 proportion, and then add to must stirring carefully.



### DOSAGE

In normal vinification, from 15 to 40 g/hL. For the "Pied de cuve" this dosage can be increased.

Warning: 40 g/hL of V STARTER TF provide 60 mg/hL of thiamine.



### PACKAGING

15 kg bags  
500 g poly laminated bags



### STORAGE

Store in a cool dry place. Reseal opened 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)