



Solutions for wine making

Actibiol

Actibiol is a bioactivator of the alcoholic fermentation and it is made of yeast wall cells, inactivated yeasts and cellulose support elements. Actibiol helps yeast development and extends fermentation activity. It also facilitates the restarting of fermentations.

OENOLOGICAL INTEREST

Actibiol releases in the must:

- > Growth factors (vitamins, amino acids, peptides...) which are necessary for good propagation of the yeasts population.
- > Survival factors (long chained fatty acids, sterols...) which maintain the fermentation metabolism while the nutritional substances decrease and the level of alcohol increases.
- > Toxins fixing agents, more precisely the pesticides residues and small chain fatty acids (C8, C10) produced by the yeasts as alcohol level increases in the must.
- > Actibiol also offers a support effect for highly clarified white and rosé musts.

QUANTITIES TO USE

- > Preventive treatment 20 to 40 g/hl
- > Curative treatment 40 to 60 g/hl

INSTRUCTIONS FOR USE

- > Preventive treatment: add Actibiol by pumping-over as soon as possible, preferably at the start of the alcoholic fermentation.
- > We recommend you to complement the actibiol treatment by adding Vitaferment (depending on the must's nitrogen assimilation level) and Granucel (depending on turbidity).
- > Curative treatment (restarting of fermentation):
Add Actibiol by pumping-over right after adding SO₂ at 2g/hl (in order to avoid any bacteria development), and before starting the protocol for the restarting of fermentation (request the specific protocol to your provider).
- > Open the bag 10 minutes before use and let it aerate. The product can be used within 24 to 48 hours after opening.

PACKAGING

- > 1 kg bag

PRESERVATION

- > Keep the product in its original bag hermetically sealed

