



Solutions for wine making

Vitaferment

Fermentation activator

Ammonium, salt and Vitamin B1 based activator of the alcoholic fermentation. Vitaferment helps yeast multiplication and reduces fermentation deviations.

OENOLOGICAL INTEREST

- > In order to ensure a good development of the alcoholic fermentation, the yeasts need to get all the nutritive elements that are necessary to their fermentation metabolism and to their multiplication. The must does not always contain these elements (such as assimilable nitrogen, thiamin...) in sufficient quantity.
- > Vitaferment brings these nutritive substances. It helps high multiplication at the start of the fermentation and allows to maintain a high population level throughout fermentation, while reducing the risk of having a difficult end of fermentation.
- > What is more, using Vitaferment allows to decrease the production of highly combinable intermediary components, and reduces the risk of SO2 combination.

QUANTITIES TO USE

- > 20 to 30 g/hl

INSTRUCTIONS FOR USE

- > We advise you to add Vitaferment in 2 stages:
 - 1) At the beginning of fermentation, when yeasting the must.
 - 2) When the must density has decreased by 20 to 30 points, during a pumping-over with aeration.
- > If the fermentation restarts, Vitaferment must be added once only (request our specific protocol of your provider).

PACKAGING

- > 1 kg sachet.

PRESERVATION

- > Keep the product in its original packaging hermetically sealed. Light and moisture sensitive product.

