

Nutrients and fermentation aids

# NUTRIFERM VIT

## YEAST NUTRIENT

### **COMPOSITION**

Ammonium sulfate (61.8%), dibasic ammonium phosphate (38%), thiamine (0.2%).

### **GENERAL FEATURES**

Appearance: creamy white powder, smelling slightly of ammonia.

**NUTRIFERM VIT** is the yeast nutrient *par excellence*: designed to create the most favorable environment for yeast to grow and propagate, it prevents sluggish or difficult fermentations which have a negative effect on wine.

Yeast can only grow in an environment with sufficient Yeast Available Nitrogen (YAN) compounds (i.e. ammonium and amino acids). Research has shown that the YAN content to ensure reliable fermentation is 150 mg/L, while 250 mg/L is the level needed to ensure good quality wine, particularly when yeast strains are selected for their aromatic effect.

**NUTRIFERM VIT** adds nitrogen to must, providing for more regular fermentations.

The addition of **NUTRIFERM VIT** is particularly useful in must obtained from grapes affected by *Botrytis cinerea*, since this mold consumes nitrogen which yeast require.

<u>Thiamine</u> (Vitamin B1) is another indispensable growth factor for yeast. Many studies have shown that wild *Kloeckera* yeast quickly consume thiamine, at the expense of the nutritional needs of selected yeast strains. The use of **NUTRIFERM VIT** can both supplement naturally nitrogen-poor grapes and compensate for the effects of wild yeast or *Botrytis cinerea*.

Moreover, thiamine lowers the production of acetaldehyde by yeast, resulting in wines with less bound  $SO_2$  and a higher free  $SO_2$  fraction.

**NUTRIFERM VIT** addition is also recommended in the thermovinification process, where heat denatures the natural vitamins contained in must.

### **APPLICATIONS**

Yeast nutrition at beginning of growth phase

<u>DOSAGE</u>

From 10 to 30 g/hL, depending on grape YAN content. From 20 to 30 g/hL during second fermentation and to restart "stuck" fermentations.

10 g/hL of **NUTRIFERM VIT** provides approximately 20 mg/L of YAN.

30 g/hL of **NUTRIFERM VIT** provides the maximum amount of thiamine allowed in the EU (60 mg/hL).

#### INSTRUCTIONS FOR USE

Dissolve **NUTRIFERM VIT** in a small amount of water and add homogenously to must at yeast inoculation.

PACKAGING AND STORAGE 1 kg - 20 kg

Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.

<u>Product made by raw material that is in compliance with the following specifications</u>: Codex Œnologique International

<u>Product approved for winemaking</u>, in accordance with: Reg. (EC) N. 606/2009

#### ESSECO srl

San Martino Trecate (NO) Italy Tel. +39-0321-790.300 Fax +39-0321-790.347 vino@enartis.it www.enartis.com

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