

NutriO SUCCESS

OPTIMIZATION OF FERMENTATION

Nutriment 100% organique pour une fermentation maîtrisée

↓ OENOLOGICAL APPLICATIONS

NutriO SUCCESS is a nutrient made up of purely organic nitrogen. Based on different fractions of yeasts, it also provides a pool of minerals and other vitamins to ensure proper fermentation. Polyphenols or pectic substances trap most minerals contained in musts, which are consequently unavailable for the yeast. These mineral deficiencies are liable to bring about stuck fermentation or stressed yeasts.

NutriO SUCCESS also fosters better controlled yeast growth by additionally limiting overpopulation phenomena which cause fermenting difficulties and development of sulphurous odours, while reducing risks of excessive temperature rise.

Last but not least, **NutriO SUCCESS** limits the production of SO₂ which sometimes arises from the use of ammonium sulphate and contributes to detoxifying the fermentation environment through its yeast bark content.

↓ IMPLEMENTATION AND PRECAUTIONS OF USE

• Dosage: 20 to 40 g/hL depending on the intrinsic conditions of the must: assimilable nitrogen, yeast strain and concentration in sugars to be fermented. **NutriO SUCCESS** added at 40 g/hL contributes 9 mg/L of assimilable nitrogen but is technically the equivalent (with regard to fermentation kinetics) to a contribution of 20 mg/L of assimilable nitrogen.

It is often advisable to add **NutriO SUCCESS** in two stages:

- Right at the beginning of AF
- At 1/3 of alcoholic fermentation – if there is just one contribution, this is the best moment to add.

In the event of moderate deficiency (+/- 120 mg/L of assimilable nitrogen), complete by using di-ammonium phosphate (DAP) at the 1/3 alcoholic fermentation stage. If there is strong deficiency (< +/- 100 mg/L of assimilable nitrogen), **NutriO SUCCESS** must be associated with a contribution at the beginning of AF of FOSFOVIT in order to enable sufficient biomass to ensure fermentation and aromatic safety.

Place **NutriO SUCCESS** in suspension by shaking rapidly in 10 times its volume of warm water or must. After adding, mix the must well by pumping over. Once prepared, the formulation must be used within the day.

↓ PROPERTIES

Composition :

- yeast autolysate (*Saccharomyces cerevisiae*): organic nitrogen content <11.5% of dry matter (nitrogen equivalent) and amino-acid content between 10% and 20% of dry matter (glycine equivalent)
- inactivated yeasts (*Saccharomyces cerevisiae*): organic nitrogen content <9.5% of dry matter (nitrogen equivalent)
- yeast crusts.

↓ CONDITIONNEMENT ET CONSERVATION

- Sacs de 15 kg

Store in a dry place, free of odours, at a temperature between 10 and 25°C, protected from air currents and light. Once opened, the product must be used quickly and cannot be kept.