

ACTIVIT

OPTIMIZATION OF FERMENTATION

Maximum legally permitted quantity: 60 g/hL

↓ OENOLOGICAL APPLICATIONS

ACTIVIT is composed of ammonium salts, yeast inactivated and thiamin. It is used where alcoholic fermentation has slowed and will maintain fermentation where must nitrogen is deficient.

ACTIVIT provides both ammoniacal nitrogen and amino acid nitrogen which is essential for the multiplication and viability of yeast during fermentation.

It has a two pronged beneficial effect :

- Absorbing the short chain fatty acids which can inhibit fermentation.
- Providing sterols and long chain fatty acids which are essential precursors in maintaining viability of the yeast.

Thiamine is essential for the growth of yeast. A shortage of this vitamin may slow down, or even arrest, fermentation.

↓ INSTRUCTIONS FOR USE

Dissolve in ten times its weight in must or wine and add to the juice via a remontage.

↓ DOSE RATE

- Preventative treatment in must, and treatment during mid-fermentation:
 - 20 to 40 g/hL.
- To restart a fermentation:
 - 40 to 50 g/hL added to the wine prior to yeast addition.

↓ PACKAGING AND STORAGE

- Bags of 1kg, 5 kg and 25 kg

Store in a dry, odour-free environment at a temperature of between 5 and 25 °C.

Once opened the contents should be used immediately.