



V ACTIV SCORZE

FERMENTATION ACTIVATOR BASED ON YEAST CELL WALLS



COMPOSITION

Purified yeast cell walls.



CHARACTERISTICS

The cell walls of yeast are composed of polysaccharides characterized by a high adsorption capacity when encountering lipophilic compounds. The latter include fatty acids with 8, 10, and 12 carbon atoms (octanoic, decanoic and dodecanoic acids, respectively) and their esters, substances secreted in large quantities by yeasts in conditions of stress.

V ACTIV SCORZE is a preparation composed of yeast cell walls, obtained via an advanced purification process that is able to eliminate the cellular fractions that can give wine off-flavors.

Therefore, V ACTIV SCORZE performs its removal activity through adsorption of toxic substances that are present in wines that have stopped fermenting, without modifying their qualities. Even some anti-parasitic residues are adsorbed, which has a stimulating effect on the blastomycete flora responsible for alcoholic fermentation, for this reason it can be used also in the previous steps of alcoholic fermentation.



APPLICATIONS

V ACTIV SCORZE is used to regulate fermentation and to prevent stuck fermentation. With this purpose, it can be used in some vinification procedures, interesting especially when the alcohol level is high.

In cases of stuck fermentation, use V ACTIV SCORZE in combination with BACTOZYM®, aerating the must and complementing it with V STARTER PREMIUM®, as indicated in the specific procedures available through our technical service.

In the most difficult cases, it is advisable to first centrifuge the wine that has stopped fermenting.

When using V ACTIV SCORZE comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve V ACTIV SCORZE in a small amount of water or directly in the wine to be treated, and stir for at least 30 minutes; if applicable integrate with V ACTIV (yeast food) and Sulphur dioxide.



DOSAGE

To regulate fermentation and prevent stopped fermentation: 20 g/hL.
In case of stopped fermentation: 40 g/hL.



PACKAGING

500 g poly laminate bags.



STORAGE

Store in a cool, dry place. Reseal opened packages carefully.



HAZARD

Based on the current European regulations the product is classified: not hazardous.