



V ACTIV PREMIUM®

FERMENTATION ACTIVATOR AND BIOREGULATOR

COMPOSITION



40% yeast autolysates, Cellulose with a fine micrometer 29,94%, 30% Bibasic ammonium phosphate, 0,06 % Thiamine.

CHARACTERISTICS



V ACTIV PREMIUM® is a specific activator that allows a regular and complete fermentation even with adverse substrate conditions, keeping under control the production of volatile acidity, according to the latest research performed and published (*) (**) by Enologica Vason R&D department.

The formulation of V ACTIV PREMIUM® has been balanced to guarantee the optimal intake on edaphic substances necessary for the growth of the yeast in order to support the cells, and the adsorption of toxic elements. The micrometric distribution of inert matter recreates a turbidity in the product similar to the one produced by the fine lees in the must. The special production process of the yeast autolysates includes a natural chemical and enzymatic hydrolysis treatment that enhances the free amino acidic nitrogen (FAN) easily assimilable and the complexed vitamins inside the yeast cells.

APPLICATIONS



V ACTIV PREMIUM® is used as a fermentation activator and fermentation bioregulator and for the "Pied de cuve". It is especially recommended for the fermentation of clear must and must-wine. In fact, the presence of vegetal inert matter offers mechanical support to the yeast cells, and at the same time – in synergy with the yeast cell walls – adsorb the toxic elements which are in the must or secreted by the yeasts. Moreover, the beneficial nutrients are provided gradually: they are partly adsorbed by the cellulose during V ACTIV PREMIUM®'s dissolution in water, and then gradually transferred inwardly, assuring the supply of nitrogen and thiamine even to subsequent generations of yeast that live in more critical growth conditions. Together with the specific production process of the yeast autolysates, these characteristics effectively prevent and solve problems of stuck fermentations.

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



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DIRECTIONS FOR USE

Dissolve V ACTIV PREMIUM® in water in a 1:5 proportion, and let it rest for at least 30 minutes, then add to the must, stirring carefully. V ACTIV PREMIUM® is the activator for dry yeast rehydration procedures.



DOSAGE

40 to 100 g/hL. Higher doses are to be used for the fermentation of white must excessively clarified and for wines with stuck fermentation.
20 to 80 g/hL for the preparation of the "Pied de cuve" to prepare sparkling wines
WARNING: 100 g/hL V ACTIV PREMIUM® provide about 31 g/hL of ammoniac salts and 60 mg/hL of thiamine.



PACKAGING

500 g poly laminate bags.
15 kg bags.



STORAGE

Keep in a cool and dry place. Reseal open packages carefully.



HAZARD

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

BIBLIOGRAPHIC REFERENCES:

(*) "Changes in Wine as a Consequence of Nitrogen Supplementation in Grape Must" (Agostino Cavazza, Istituto Agrario di San Michele / Italy, M. Caputo, E. Bocca, R. Ferrarini, P. Giudici)

(**) "Acetaldeide? Limitarla si può" (E. Bocca, R. Ferrarini, Università di Verona/Italy, E. D'Andrea e E. Dai Prè)