



V STARTER PREMIUM®

FERMENTATION ACTIVATOR AND BIOREGULATOR



COMPOSITION

Yeast autolysates naturally rich in aminoacidic compounds and prestigious vegetal polysaccharides 99,85%, thiamine 0,15 %.



CHARACTERISTICS

V STARTER PREMIUM® is a fermentation activator considered of "4th generation" according to the latest research published by the R&D department of Enologica Vason (*) (**) about nitrogen nutrition because it has been specifically designed to keep under control the production undesired metabolites (volatile acidity and acetaldehyde...) and to improve the yeast metabolism in order to have a fermentative cleaning and a fully aromatic expression. V STARTER PREMIUM® ensures the proper supply of Promptly Assimilable Nitrogen. It's composition, result of many studies and experiments, is intentionally without nitrogen ammoniacal sources, thus forcing the yeast to use the other sources of nitrogen (mostly amino-acidic) which is in V STARTER PREMIUM®, and necessary for the formation of enzyme compounds, aromatic substances, etc. The noble cell walls made of polysaccharides, contained in the autolysates, assure a high capacity of adsorbing the toxic substances in wines that have stopped fermenting, without changing the qualitative characteristics of the wine. Furthermore, the presence of thiamine guarantees an optimal growth of the blastomycete flora, inducing the yeast to produce limited amounts of acetaldehyde and ketonic acids, maintaining a larger fraction of active sulphur dioxide in the wine.



APPLICATIONS

Given its formulation based on products derived from yeast cell lyses and thiamine V STARTER PREMIUM® was specifically developed to ensure the best and complete nutritional supply both in the first steps of cellular multiplications and in must in normal vinifications and in sparkling wines. Suitable also for the 'Pied de cuve' and stuck fermentations.

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



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DIRECTIONS FOR USE

Dissolve V STARTER PREMIUM® in water in a 1:5 proportion, then add to the must or must-wine mixing carefully.



DOSAGE

In normal vinification: 15 to 40 g/hL, in case of stuck fermentation from 35 to 40 g/hL. For the 'pied de cuve' the above-mentioned doses can be increased. Warning: 40 g/hL of V STARTER PREMIUM® provide 60 mg/hL of thiamine.



PACKAGING

20 kg bags 500 g poly laminate bags.



STORAGE

Store in a cool, 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)