ENOVIT

Activator of yeasts growth during fermentation

→ TECHNICAL DESCRIPTION

Enovit regulates and activates the fermentations and refermentations of musts and wines by activating and stimulating the multiplication of the yeasts. This translates in an early start of the fermentation and in a shorter fermentation run.

In the case of nutritional deficiencies due to the characteristics of the cultivar or to overripe of botrityzed grapes or to clarified musts, **Enovit** re-establishes the ideal level of amino-nitrogen, as well as a balanced supplement of vitamins and micro elements.

By inducing an increase of the cellular concentration, **Enovit** prolongs the vitality of the yeasts, thus assisting in completing the fermentation especially during the critical phase of decreasing development of the yeasts colonies. In those insidious instances of fermentation slow-down, **Enovit** prevents its arrest before the total depletion of the sugars, even in the presence of high temperatures.

Enovit helps to obtain wines which are less oxidizable as the production of keto-acids - which are produced by the secondary metabolism of the yeast during fermentation - is reduced, which in turn brings about a lower requirement for SO_2.
The thiamine contained in **Enovit** partially inhibits the production of the superior alcohols (which confer coarseness) and favours the formation of ß-phenylethylic alcohol (rose scented) which brings to an organoleptic improvement of the wine.

Enovit always averts the formation of hydrogen sulphide by stopping the yeasts from breaking down the proteins of the must in order to obtain the assimilable nitrogen needed for their growth and multiplication.

In the fermentation of unfermented or semi-fermented pomaces **Enovit** enables to achieve a total transformation of the sugars into distillable alcohol.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

ammonium sulphate, diammonium hydrogen phosphate, excipient, thiamine hydrochloride 0,20%.

→ DOSAGE

15-30 g/hL or per 100 kg of product.

Reference: ENOVIT_TDS_EN_1201026_OENO_Italy

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INSTRUCTIONS FOR USE

Dissolve the dose of **Enovit** in water or in the liquid to be fermented and add it to the mass by pumping over or by spraying uniformly over the pomaces. Give suitable aeration according to the circumstances.

N.B. In the case of fermentations of settled or clarified must or of must with a low yeast count, it is advisable to carry out a suitable addition of Fermol selected active dry yeast.

STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 20 kg.
25 kg net bags.

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