FERMOPLUS® Premier Cru

Vinification nutrients for red wines to be aged

TECHNICAL DESCRIPTION

Fermoplus Premier Cru is a nutrient formulated to assist the action of yeast during the fermentation of structured red wines, rich in extract and tannins. Such wines, often possessing a high alcoholic degree, require that the yeast be supplied with abundant sterols to increase its resistance to stressful conditions. Furthermore the presence of grape proanthocyanidins tends to reduce the redox potential of must, creating conditions conducive to the formation of unpleasant odours typical of a strong reductive state (H_2S, mercaptans, bisulphides).
Fermoplus Premier Cru contains enzymatically pre-treated yeast hulls that provide a high concentration of sterols and promote sugar depletion, thus preventing increases in volatile acidity. Through the action of its ellagic tannins, it lessens the formation of olfactory defects, mahes oxygenation more effective and increases colour stability. Its cellulose fibres perform an absorbing action towards exogenous toxins and medium-chain fatty acids that may hinder the fermentation run.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, yeast autolysates, diammonium phosphate, oenological tannin, thiamine hydrochloride.

DOSAGE

30-100 g/q/hL. **Fermoplus Premier Cru** supplies 11 ppm* of RAN for a dosage of 10 g/hL.

INSTRUCTIONS FOR USE

Dissolve the dose in water or must and add uniformly to the mass.

STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 15 kg.
5 kg net and 20 kg net bags.

*Amount obtained by spectrophotometric-enzymatic analysis. Spectrophotometric methods are used, that separately identify the values forming RAN: Ammonium ion and nitrogen from the primary groups of alpha amino acids, organic nitrogen. The analysis of organic nitrogen, N-OPA technique, is not specific for the amino acid Proline, as it is not detectable due to the presence of secondary groups; it is also an amino acid that is not readily assimilated by the yeast. These values may differ from the results obtained using the Total Kjeldahl Nitrogen (TKN) method, which identifies all the nitrogen present. The range of error in measurement and production is ±10%.

Reference: FERMOPLUS_PREMIER_CRU_TDS_EN_8070821_OENO_Italy

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