



FERMOPLUS® Presto Start+

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 Nutrient for the early fermentation stages



→ TECHNICAL DESCRIPTION

Fermoplus Presto Start+ is a yeast nutrient specifically developed for the early stages of grape must fermentation. Its composition has been formulated to contain functional microelements, present only in some yeast derivatives, to simultaneously promote yeast multiplication and growth. This nutrient does not contain ammonium salts but specially developed amino acid nitrogen, supported by functional trace elements and B vitamins, to start the process quickly.

The composition of **Fermoplus Presto Start+** allows active dry yeasts to rapidly enter the multiplicative stage and ensures the assimilation of nitrogen. The special composition determines a rapid start with a very short latency phase and a very regular course that develops the full potential of the cultivar involved.

Fermoplus Presto Start+ unleashes the expression of all varietal potential thanks to its balanced amino acid profile. It also prevents abnormal deviations resulting from stress conditions and supports the correct structural composition of the finished wine.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, yeast autolysates, inactivated yeasts, thiamine hydrochloride (vitamin B1)

→ DOSAGE

10-70 g/hL.
 10 g/hL of **Fermoplus Presto Start+** bring about 8 mg/L* of RAN.

Referenza: FERMOPLUS_PRESTO_START_TDS_EN_0020523_OENO_Italy





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→ INSTRUCTIONS FOR USE

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

→ STORAGE AND PACKAGING

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

5 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%.

