



VINOBUONO 1 - VINOBUONO 2

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 Coadjuvants for a rational vinification



→ TECHNICAL DESCRIPTION

Vinobuono 1

Oenology is a microbiological science and the yeasts are the microorganisms contributing to give life to the wine. Vinification and wine storage are in fact regulated by microbiological problems.

The rational transformation of grapes into wine implies therefore a particular knowledge and a good utilization of the yeasts.

For this reason we developed **Vinobuono 1**, containing the 37,5% of active selected yeasts: this means to grant a quick start and to maintain a good development, till the end of the alcoholic fermentation.

Vinobuono 1 also contains the yeast food, indispensable to be added in order to ensure an optimal fermentation activity, so that the alcoholic fermentation represents the best opportunity to obtain a perfect wine.

Vinobuono 2

To regulate the alcoholic fermentation, the must needs elements with a preservative character and regulators of the fermentation process, able to express the best of the desired qualities.

Nowadays, even the small wine-maker can use specific high technology products, that is micronized and hydrosoluble potassium caseinate together with activated bentonite: these components facilitate the development of aromas and smells of great relief in the wine and enable the obtainment of wines practically clarified, ready to be consumed, at the end of the fermentation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Vinobuono 1

Saccharomyces Cerevisae yeast. It contains sorbitan monostearate (E491), ammonium sulfate 29.1%, cellulose 24.6%, dibasic ammonium phosphate 9.2%, thiamine hydrochloride (vitamin B₁) 0.07%, neutral tartrate potassium, activated bentonite.

Vinobuono 2

activated bentonite, potassium caseinate^(a), potassium metabisulfite^(b) 19.5% (the treatment involves an addition of SO₂ of 66 mg/L).

Reference: VINOBUONO_1_e_2_TDS_EN_0100818_OENO_Italy





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→ DOSAGE

Vinobuono 1

A 325 g envelope is used to make wine 5 hL of must.
A 910 g envelope is used to make wine 14 hL of must.

Vinobuono 2

A 410 g envelope is used to make wine 5 hL of must.
A 1480 g envelope is used to make wine 14 hL of must.

→ INSTRUCTIONS FOR USE

Vinobuono 1

In the vinification of white grapes, wait for the cap, pour the must and add the dose of Vinobuono 1. In the vinification of red grapes, add the dose of Vinobuono 1 directly on the crushed grapes (better if destemmed).

Vinobuono 2

Just after the addition of **Vinobuono 1**, you can add **Vinobuono 2**, previously dissolved in some water. Add into the must or the crushed grapes, mixing very well and leaving in contact for the complete duration of the fermentation.

→ STORAGE AND PACKAGING

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

1 cartons containing: 20 envelopes (325 g net/each.) of **Vinobuono 1** + 20 envelopes (410 g net/each.) of **Vinobuono 2**.

(a) = milk and milk-based products

(b) = sulfites

