

FERMSTYLE FINERED

100% organic nutrient, with high content of natural amino acids ideal for obtaining important red wines characterized by high aromatic expression.

DESCRIPTION

FERMSTYLE FINERED stems from careful and accurate research conducted by ExperTi's R&D Team to satisfy current market requirements in the field of red wines. This study correlates the amino acid composition of a nutrient and the aromatic profile of red wines in the Ultra Premium and Luxury categories. It is an activator based on yeast hulls and autolysates particularly rich in specific amino acids and aromatic precursors that are fundamental for characterizing wines with an aromatic profile typical of great red wines. The use of this nutrient in must allows for much clearer perception of fruity aromas attributable to berries, sour cherry and dried fruit together with balsamic notes.

COMPOSITION

Yeast hulls and autolysates.

IMPIEGO

FERMSTYLE FINERED should be added during starter preparation or directly to the must.

In the fermentation starter preparation process, the product must be dispersed in water (at least 5 times its weight) just before adding the active dry yeast.

If used directly in the must, **FERMSTYLE FINERED** must be previously suspended in a volume of must equal to at least 5 times its weight.

INSTRUCTIONS FOR USE

Disperse **FERMSTYLE FINERED** in a volume equal to 5-10 times its weight in water or directly in the must.

Mix well creating a homogeneous suspension and add to the fermenting must with pumping over ensuring homogenization.

DOSAGE

The recommended dose is 20-60g/hL

PACKAGING

1 kg and 20 kg

STORAGE

Unopened package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free.

The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.