

PROVITAL BLOOMING

100% organic nutrient, with high content of natural amino acids that supports fermentation to obtain wines with fruity and floral aromas

TECHNICAL DESCRIPTION

PROVITAL BLOOMING is an organic activator for fermentation starter preparation and active dry yeast inoculation, based on *Saccharomyces cerevisiae* yeast autolysate specifically developed for yeast nutrition and alcoholic fermentation activation.

PROVITAL BLOOMING is a nutrient rich in natural amino acids, ideal for fermenting sparkling wine base using the Charmat method, in tank foam formation, where the goal is to achieve a finished product rich in floral and fruity notes while maintaining a citrusy acid profile and balanced aftertaste.

COMPOSITION

Pure yeast autolysate.

INSTRUCTIONS FOR USE

Disperse **Provital BLOOMING** in a volume of 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 approximately 10-40g/hl of must. **PROVITAL BLOOMING** does not contain ammonium salts. Depending on the Yeast Assimilable Nitrogen (YAN) content, ammoniacal nitrogen can be added at the most appropriate time.

PACKAGING

From 1 kg and 20 kg

STORAGE

Unopened package: store in a cool place (temperature below 20°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.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.