

PROVITAL YEAST

100% organic

DESCRIPTION

PROVITAL YEAST is an organic activator for the preparation of starter cultures and yeast inoculation based on inactivated yeast specifically developed to activate alcoholic fermentation of wine.

Super concentrated activator, extremely rich in free amino acids and survival factors (unsaturated fatty acids and sterols). It assists the yeast, promoting higher vitality and therefore increasing its tolerance to ethanol.

Particularly balanced in microelements. **PROVITAL YEAST** is very effective in giving vitality and resistance to yeasts under extreme fermentation conditions, such as high alcohol levels, hyper-reduction, fermentations at low temperatures and in sparkling wine production.

PROVITAL YEAST is recommended in the very first phases of yeast inoculum preparation.

PROVITAL YEAST can also be used as a preventive measure to avoid slow or stuck fermentations.

COMPOSITION

Pure yeast autolysate

APPLICATION

PROVITAL YEAST can be used during starter culture preparation or directly in the must.

In the process of preparing the yeast starter culture, **PROVITAL YEAST** must be suspended in water (at least 5 times its weight) just before adding the dehydrated active yeast. If used directly in the must, **PROVITAL YEAST** must be previously suspended in a volume of must equal to at least 5 times its weight.

INSTRUCTIONS FOR USE

Disperse Provital Yeast 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 YEAST does not contain ammonium salts. Depending on the Readily Assimilable Nitrogen (RAN) content, ammoniacal nitrogen can be added at the most appropriate time.

PACKAGING

1 kg and 20 kg packages

STORAGE

Closed 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.

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.