

## PROVITAL FRUITY

Yeast autolysate - 100% organic

### DESCRIPTION

**PROVITAL FRUITY** is an organic activator for the preparation of starter cultures and inoculation of active dry yeast, based on *Saccharomyces cerevisiae* yeast autolysate specifically developed for yeast nutrition and for activating alcoholic fermentation.

**PROVITAL FRUITY** is an activator rich in survival factors (unsaturated fatty acids and sterols) and contributes to the natural production of fruity aromas, both in white wines and red wines, increasing the complexity of the aromatic profile of the desired grape variety of origin.

The particular richness of proteins extracted from yeast makes it effective also as a clarifying agent targeted at oxidizable phenols. (EU Reg. No. 144/2013 – Annex I)

### COMPOSITION

Pure yeast autolysate

### APPLICATION

**PROVITAL FRUITY** is indicated during starter culture preparation or directly in the must.

In the process of preparing the yeast starter culture, **PROVITAL FRUITY** 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 FRUITY** must be previously suspended in a volume of must equal to at least 5 times its weight.

### INSTRUCTIONS FOR USE

Disperse **PROVITAL FRUITY** 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 FRUITY** 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 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.