



## NUTRIFERM REVELAROM

Autolyzed yeast rich in survival factors, copper salts and diammonium phosphate

### SPECIFIC NUTRIENT FOR SECOND FERMENTATION IN SPARKLING WINE

#### Features

NUTRIFERM REVELAROM is a yeast nutrient specific for second fermentation of sparkling wines. The formula was generated to supply all essential elements necessary to guarantee yeast survival, fermentation completion and to prevent reductive note formation.

- *Inorganic nitrogen* (diammonium phosphate): the most easily assimilable form of nitrogen for yeast, it ensures complete fermentation and prevents off-flavor development.
- Autolyzed yeast rich in survival factors: increases yeast alcohol tolerance. Additionally, they have a detoxifying effect as they adsorb short chain fatty acids which often cause slow fermentations, lower foaming quality and the formation of wax and soap aromas.
- *Copper salts* form covalent bonds with H<sub>2</sub>S preventing reductive notes. The salts precipitate and are removed with lees at end of fermentation.

#### Applications

- Yeast nutrition for second fermentation of sparkling wine.
- Facilitate and ensure completion of “prise de mousse” or second fermentation.
- Prevention of reductive characters and other off-aromas during second fermentation.

The use of NUTRIFERM REVELAROM in base wine at tirage, complements the use of NUTRIFERM PDC or NUTRIFERM PDC AROM during *pie de cuve* preparation.

#### Dosage

5-15 g/hL during second fermentation.  
10 g/hL of NUTRIFERM REVELAROM supplies 0.5 ppm of copper.  
Maximum legally permitted dosage in EU: 60 g/hL

#### Instructions for Use

Dissolve NUTRIFERM REVELAROM in 10 times its weight of water or wine and mix well to avoid clumps. Add to base wine before addition of the *pie de cuve* and homogenize well.  
Do not use in wines with a copper content greater than 0.3 ppm.

#### Packaging

1 kg

#### Storage Conditions

Sealed package: store in a cool, dry, well-ventilated area.  
Opened package: carefully reseal and store as indicated above.

Product deriving from raw materials in accordance with the characteristics requested by International Oenological Codex

Product for enological use, according to:  
Regulation (EC) n.606/2009

Product not recognized for winemaking use by the TTB. Experimentation for new treating material or process. Submit a TTB application for experimental use under 27CFR 24.249.