



Organic yeast Nutrient

ENARTIS GREEN NUTRIENTE

**ORGANIC YEAST NUTRIENT PRODUCED IN ACCORDANCE WITH
REG. (EC) N. 834/2007 E N. 889/2008**

COMPOSITION

Yeast hulls produced from organic yeast.

GENERAL FEATURES

Appearance: light beige powder with a light odor of yeast.

Enartis Green Nutriente provides α -amino acids, micronutrients and mineral salts naturally contained in the yeast cell which are immediately available. It is critical that **Enartis Green Nutriente** is added during the initial phases of yeast multiplication, before the synthesis of alcohol and lack of oxygen reduces or eliminates the ability of the yeast to consume nutrients. Due to **Enartis Green Nutriente's** nutritional contributions, yeast growth phase is faster and stationary phase starts sooner.

Advantages from the use of **Enartis Green Nutriente** include:

- higher probability that the selected yeast will dominate the fermentation
- lower production of undesired compounds (acetic acid, acetaldehyde, H₂S)
- healthier yeast metabolism resulting in higher production of glycerol, polysaccharides and desirable aromas
- lower risk of stuck fermentations
- better control of fermentation.

APPLICATIONS

- Stimulates yeast metabolism and healthy fermentations in all musts and juice.
- Prevents stuck and sluggish fermentations in risky situations such as must with high Brix, moldy grapes, highly contaminated must and the re-fermentation of wines with high alcohol content.
- Preparation of *pied de cuve*.

DOSAGE

- Primary fermentation: 10 – 20 g/hL (0.8 – 1.6 lb/1000 gal)
- Risky musts: 20 – 40 g/hL (1.6 – 3.2 lb/1000 gal)
- Stuck or sluggish fermentation: 20 – 40 g/hL (1.6 – 3.2 lb/1000 gal).
- Preparation of *pied de cuve*: 10 - 15 g/hL (0.8 – 1.2 lb/1000 gal).

LEGAL ADDITION LIMIT

- EU – 40 g/hL (3.3 g/1000 gal)

INSTRUCTIONS FOR USE

Dissolve **Enartis Green Nutriente** in a small amount of warm water and add to must or *pied de cuve* at yeast inoculation. It must be used separately from inorganic nitrogen (DAP) and in the initial phases of yeast growth or in the preparation of the *pied de cuve*. For a complete nutrition program during fermentation, ask your Enartis Technical advisor.

PACKAGING AND STORAGE

1 kg

Sealed package: store in a cool, dry, well-ventilated area away from light.
Opened package: carefully reseal to prevent absorption of moisture and store as above.

Product made by raw material that is in compliance with the following specifications:

Codex Œnologique International

Reg. (EC) N. 834/2007

Reg. (EC) N. 889/2008

Product approved for enological use in accordance with:

Reg. (EC) N. 606/2009

Reg. (UE) N.203/2012



The information reported here is based on our current understanding and experiences. This information is given without obligation or guarantee, from the moment that the conditions of use are no longer under our control. The user of this product must comply with and use the appropriate safety procedures and must use the product properly and responsibly.

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