



NUTRIFERM BIANCO

NUTRIENT AND STABILIZER FOR THE FERMENTATION OF WHITE AND ROSE' WINES

COMPOSITION

Di-ammonium phosphate, condensed tannins, yeast hulls, thiamine.

GENERAL FEATURES

Appearance: light mustard colored powder and grains, with a slight odor of yeast.

NUTRIFERM BIANCO is blend that in just one addition allows to

- help a regular fermentation,
- improve wine stability,
- enhance the sensory quality.

NUTRIFERM BIANCO provides

- **Ammonia and thiamine** that stimulate yeast growth and metabolism thus causing a regular and complete fermentation and the prevention of off-flavours.
- **Condensed tannins** that protect juice from oxidation and contribute to protein stabilization.
- **Yeast polysaccharides** that improve aroma stability and wine mouthfeel.

APPLICATIONS

- Fermentations of white and rosé wines

DOSAGE

50 g/hL

10 g/hL of **NUTRIFERM BIANCO** supplies approx. 11 mg/L of YAN and 0.10 mg/L of thiamine.

Maximum legal dosage in the EU: 60 g/hL

INSTRUCTIONS FOR USE

Dissolve **NUTRIFERM BIANCO** in a small amount of water and let stand for 15-20 minutes. Add to the must at yeast inoculation.

PACKAGING AND STORAGE

10 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. Use rapidly once opened.

Product approved for enological use in accordance with:

Reg. (EC) N. 606/2009