



NUTRIFERM PDC AROM

Autolyzed yeast, amino acids, thiamine, mineral salts, oligo-elements and survival factors

SPECIFIC NUTRIENT FOR “PIED DE CUVE” TO ENHANCE FERMENTATION AROMA PRODUCTION

General Features

NUTRIFERM PDC AROM is a nutrient derivate from autolyzed yeast rich in amino acid precursors of aromatic compounds, specifically created for yeast nutrition during *ped de cuve* preparation. NUTRIFERM PDC AROM supplies essential elements to yeast in order to guarantee yeast growth and survival during the difficult conditions of the second fermentation (alcohol, pressure, oxygen absence, low temperature). Additionally, NUTRIFERM PDC AROM stimulates yeast production of secondary aromas. As a result, sparkling wines have more fruity and complex aromas.

- *Organic Nitrogen*: easily assimilable amino acids stimulate yeast multiplication, enhance ester and acetate production and prevent reductive notes.
- *Thiamine*: essential vitamin for yeast growth and multiplication.
- *Survival factors and oligo-elements*: long-chain fatty acids and sterols increase yeast alcohol tolerance and stimulate fermentation metabolism.
- *Autolyzed yeast* support yeast and adsorb toxic substances and sulfur compounds formed during fermentation.

Applications

- Yeast nutrition during the *ped de cuve* preparation phase.
- Enhance fermentation aroma production during second fermentation.

The use of NUTRIFERM PDC AROM in the *ped de cuve* complements the use of NUTRIFERM TIRAGE during second fermentation.

Instructions for Use

Dissolve NUTRIFERM PDC AROM in 10 times its weight of water or wine and mix well to avoid clumps. Add to *ped de cuve* and homogenize well.

Dosage

1 Kg of NUTRIFERM PDC AROM per Kg of yeast used for *ped de cuve* preparation.

Packaging

1 Kg and 10 Kg

Storage

Sealed package: store in a cool, dry and well-ventilated place.
Open package: seal well and store as indicated above.

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

Product for oenological use, according to:
Regulation (EC) n.606/2009 and TTB §24.246

Product approved for winemaking by the TTB
The amount of thiamine used shall not exceed 0.005 lb/1000 gallons (0.6 mg/L). The amount of autolyzed yeast used shall not exceed 3 lb/1000 gal (36 g/hL).

Maximum legally permitted dosage in USA: 36 g/hL
Maximum legally permitted dosage in EU: 40 g/hL