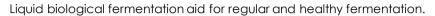






YEAST NUTRIENT

NUTRIFERM ULTRA L







COMPOSITION

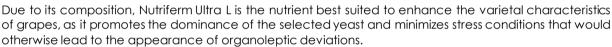
Liquid preparation of autolyzed yeast, sulfur dioxide 0,1% approx.

GENERAL CHARACTERISTICS

Nutriferm Ultra L is a nutrient developed with the objective of promoting regular fermentation and the production of quality wine with any strain of yeast and under any fermentation conditions chosen by the winemaker.

Nutriferm Ultra L provides

- a high quantity of easily assimilable amino acids, used by yeast in the synthesis of proteins needed for the generation of new cells and the maintenance of a good fermentation metabolism.
- Sterols and unsaturated fatty acids, necessary for yeast survival and resistance to alcohol.
- Vitamins and mineral salts, enzymatic cofactors that ensure the regular functioning of all metabolic activities of the yeast.



The positive effects of Nutriferm Ultra L are particularly evident when there are difficult fermentation conditions such as high sugar content, very high or very low temperatures, presence of fermentation inhibitors, etc.

The liquid form eliminates utilizing irritating powders for the operator and facilitates the dosing and use of the product. Therefore, Nutriferm Ultra L is designated as an Easytech product, a title that distinguishes EnartisFerm yeasts that can be used for direct inoculation and yeast derivatives whose physical form simplifies the product additions for the cellar worker.



APPLICATIONS

- Fermentation in stressful conditions: very low or very high temperatures, reductive conditions, juice with high sugar content, low turbidity, low pH etc.
- Musts lacking in nutrients.
- Privilege the expression of the varietal character of the grape.
- EasyTech direct inoculation yeast nutrition.



DOSAGE

30-150 mL/hL.

Average dose: 50 mL/hL.

Average dose under stress conditions: 100 mL/hL



INSTRUCTIONS FOR USE

Add Nutriferm Ultra L to must directly.

Nutriferm Ultra L provides nitrogen in amino acid form. To facilitate its consumption by yeast, it must be used in the early stages of fermentation or in the preparation of the *pied de cuve*.



PACKAGING AND STORAGE CONDITIONS

23 kg

Sealed package: store in a cool (preferably below 25°C / 77°F), dry and well-ventilated place. Opened package: carefully reseal and store as indicated above. Use within 24 hours.

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

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Inspiring innovation.

COMPLIANCE

The product is in compliance with: Codex Œnologique International



Product approved for winemaking, in accordance with: Reg. (UE) 2019/934

Product approved for winemaking by the TTB in accordance with 27 CFR 24.246.

Legal Limit: the total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroyglutamic acid per gram of yeast).

When used within the recommended dose rates the individual components do not exceed the legal limits set forth by the TTB

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