



NUTRIFERM WM

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

COMPOSITION

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

GENERAL FEATURES

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

NUTRIFERM WM is blend that in just one addition allows to

- help a regular fermentation,
- stabilize the colour,
- improve the sensory quality.

Nutriferm WM provides

- **Ammonia and thiamine** that stimulate yeast growth and metabolism thus causing a regular and complete fermentation and the prevention of off-flavours.
- **Hydrolyzable and condensed tannins** that protect anthocyanins from oxidation and contribute to colour stabilization and wine structure.
- **Yeast polysaccharides** that enhance colour and aroma stability and wine mouthfeel.

APPLICATIONS

- Fermentations of red and rosé wines
- Fermentation of thermovinified juices.

DOSAGE

Red wine: 50 g/hL

Rosé wine: 30 g/hL

10 g/hL of **NUTRIFERM WM** 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 WM** 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