



FERMOPLUS® Integrateur

Balanced vinification nutrients for regular fermentations



→ TECHNICAL DESCRIPTION

Fermoplus Integrateur is a nutrient formulated to achieve the best possible fermentation run. It supplies the yeast with all the elements needed in order to produce wines with more complexity and aromatic intensity.

Besides increasing the level of readily assimilable nitrogen, **Fermoplus Integrateur** also supplies the must with vitamins, sterols and microelements, thus increasing yeast cell viability and producing a strong and active population, capable of depleting sugars even in musts with a high alcoholic degree. When used during the 3rd-4th day of fermentation, it reduces to a minimum the occurrence of reduced odours and, in white wines, it prevents the formation of mercaptans or other oV-odours that may develop during the post-fermentative storage.

In case of slow fermentations or late additions of concentrated must, a suitable addition of **Fermoplus Integrateur**, possibly combined with a short aeration, re-establishes the ideal conditions for the development of yeast cells.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Di-ammonium phosphate, yeast hulls, autolysates of yeast, inert filter aid, thiamine hydrochloride (vitamin B1).

→ DOSAGE

45 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose in must or wine and add to the mass by pumping over.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

- 1 kg net packs in cartons containing 15 kg.
- 5 kg net bags.
- 20 kg net bags

