



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. **Fermoplus Integrateur** supplies 14 ppm* of RAN for a dosage of 10 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose in must 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 and 20 net bags.

*Amount obtained by spectrophotometric-enzymatic analysis. Spectrophotometric methods are used, that separately identify the values forming RAN: Ammonium ion and nitrogen from the primary groups of alpha amino acids, organic nitrogen. The analysis of organic nitrogen, N-OPA technique, is not specific for the amino acid Proline, as it is not detectable due to the presence of secondary groups; it is also an amino acid that is not readily assimilated by the yeast. These values may differ from the results obtained using the Total Kjeldahl Nitrogen (TKN) method, which identifies all the nitrogen present. The range of error in measurement and production is +-10%».

