



FERMOPLUS® Blanc Varietal

Nutrients for the obtainment of aromatic white wines



→ TECHNICAL DESCRIPTION

Fermoplus Blanc Varietal is a specific nutrient for the fermentation of musts obtained from aromatic varieties. This kind of wines require that the utmost freshness and intensity of floral and fruity notes be highlighted; this is achieved by fermenting at low temperatures, so as to give the yeast the time necessary to release the largest possible quantity of the aromas from the must.

Fermoplus Blanc Varietal was formulated to support yeast metabolism even under such conditions, which are strongly limiting of microflora multiplication. Its ammonium salts are rapidly consumed and enable to obtain a rich yeast cells population from the early stages of the fermentation. The balanced presence of cellulose and yeast hulls polysaccharides keeps the biomass homogeneously dispersed and also adsorbs any metabolic inhibitors that may be found in the medium. **Fermoplus Blanc Varietal** also provides ellagic tannin, which regulates the redox potential, preventing conditions from becoming reductive and contributing to better flavour, structure and persistence.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, yeast, autolysates, ammonium biphosphate, ellagic tannin, excipient, thiamine hydrochloride (vitamin B1).

→ DOSAGE

From 30 to 70 g/hL.
10 g/hL of **Fermoplus Blanc Varietal** bring about 11 mg/L of YAN.

→ 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.

5 kg net bags.
20 kg net bags

