



NUTRIFERM GRADUAL RELEASE

GRADUAL RELEASE FERMENTATION ACTIVATOR

COMPOSITION

Diammonium Phosphate (90%), gallic tannins and untoasted oak tannins

GENERAL CHARACTERISTICS

Innovative nutrient composed of DAP, gallic tannin and untoasted oak tannins. The specific permeability characteristics of its packaging controls the release of its content during fermentation. The release of the yeast nutrient begins at the end of the yeast growth phase (when the addition of nitrogen is a fundamental practice to guarantee the survival of a population large enough to complete fermentation) and continues for up to eight days.

- Easy management of nutrition for aromatic yeast strains: NUTRIFERM GRADUAL RELEASE can be added at the beginning of the fermentation without interfering with yeast assimilation of aminoacids because it releases its content (ammonium ions) after few days of contact. To enhance wine aromatic intensity and complexity, we recommend the addition of an aminoacid activator such as NUTRIFERM AROM or NUTRIFERM AROM PLUS at inoculation at the same time as the NUTRIFERM GRADUAL RELEASE bag.
- Simple yeast nutrition management: only one addition needed at the beginning of the fermentation. With release of its content starting at the end of the exponential phase of yeast growth and lasting a week, NUTRIFERM GRADUAL RELEASE eliminates the need to supplement the ferment with nutrients, reducing time and labor.
- Manage reduction characters during fermentation: the gradual and continuous release of ammonium ions and tannin during the second half of fermentation prevents the synthesis of hydrogen sulfide by yeast and increases freshness and complexity.

APPLICATIONS

- Yeast nitrogen nutrition at 1/3 of alcoholic fermentation
- Prevent stuck fermentation or sluggish fermentations
- Prevent H₂S production from yeast and improve freshness and aromatic cleanliness
- Nitrogen nutrition and prevention of reduction aromas during secondary fermentation in tank for sparkling wine production
- Facilitates nutrition management, limits cellar operation
- Red, White, Rosé, Sparkling base and Sparkling wines produced with tank fermentation

INSTRUCTIONS FOR USE:

Insert bag into fermentation tank or barrel and attach it to the bottom of the tank in a way that it remains completely immersed during alcoholic fermentation. The contents of the bag is released beginning the second or third day of fermentation and for approximately one week.

DOSAGE

1 Kg bag: The bag contains 900 g of Diammonium Phosphate. One bag for every 50-100 hL of must or wine.

5 Kg bag: The bag contains 4500 g of Diammonium Phosphate. One bag for every 250-500 hL of must or wine.

PACKAGING AND STORAGE

1 Kg, 5 Kg

Store sealed product in a cool, dry and well-ventilated place.

Product composed of raw material conforming to the characteristics required from:

Codex Oenologique International

Product for enological use, as it is provided by:

Reg. (CE) N. 606/2009

The information reported here is based on our current understanding and experiences. This information is given without obligation or guarantee from the moment that the conditions of use are no longer under our control. The user of this product must comply with and use appropriate safety procedures and must use the product properly and responsibly.