FERMOPLUS® Blanc

Nutrients for the vinification of white grape musts

TECHNICAL DESCRIPTION

Fermoplus Blanc is a complete bioregulator, formulated for promoting the production of secondary aromas. It restores the correct levels of readily assimilable nitrogen (RAN) in clarified or floted white musts, assisting in starting and conducting the alcoholic fermentation. The wines obtained display a lively colour and fruity and floral aromatic notes, with a balance between intensity of fermentative aromas and freshness of primary aromas.
The micronized cellulose contained in **Fermoplus Blanc** aims at keeping yeast cells dispersed during the fermentative stage and also adsorbs any toxins that may be found in the medium. Its vitamins, microelements and aminoacids, produced from the breakdown of enzymatically pretreated yeast hulls preparations, enable to complete the fermentation in a shorter period of time. Without their assimilation, the yeast acquires an irregular metabolism and the enzymatic complex governing the transfer of hexoses into the cell (and hence the fermentation) stops functioning before the sugars are depleted.

COMPOSITION AND TECHNICAL CHARACTERISTICS

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

DOSAGE

30-70 g/hL. **Fermoplus Blanc** supplies 11 ppm* of RAN for a dosage of 10 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 and dry place, away from direct sunlight and heat.

5 kg 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%.

Reference: FERMOPLUS_BLANC_TDS_EN_2300921_OENO_Italy

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