FERMOPLUS® Prosecco

Yeast nutrient with a high content of natural amino acids, ideal for obtaining wines with fruity and floral aroma

ALLERGEN FREE   GMO FREE

⇢ TECHNICAL DESCRIPTION

Fermoplus Prosecco is a nutrient rich in natural amino acids, ideal for the fermentation of sparkling wine bases method Charmat. The utilization of **Fermoplus Prosecco** guarantees the production of floral and fruity aromas making the finished product full of notes ideal for refermentation.
Such notes perfectly integrate with the wine acid profile and are highlighted in a marked and balanced way at the aftertaste.
Fermoplus Prosecco is the ideal nutrient also for the prise de mousse in autoclaves, where a delicate bouquet is wished.
The main aromatic scents felt with **Fermoplus Prosecco** range from summer fruits to aromatic herbsflowers, to highlight citrus nuances such as lemon and mandarin.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, autolysates of yeast, L-Ascorbic acid

⇢ DOSAGE

It is used at a dose from 20 to 80 g/hL.
Fermoplus Prosecco supplies 7.2 ppm* of RAN for a dosage of 10 g/hL.

⇢ INSTRUCTIONS FOR USE

Add directly to the liquid or dissolve in the must and add directly to the tank.

⇢ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 15 kg.
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%.

AEB