



AUXILIA Arome

.....
 Certified organic autolysate for musts for the preparation of base wines and the second fermentation



→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Auxilia Arome is a nutrient suitable for the primary fermentation of base wines, made up of certified organic autolysates.

Its action reduces the stress on the yeast, thus reducing the production of volatile acidity.

It improves the fermentability of wines thanks to the presence of amino acids.

With a neutral taste, **Auxilia Arome** can be used for the preparation of both musts and base wines for sparkling wines.

→ DOSES OF USE

- Used in amounts from 10 to 40 g/hL

Maximum allowed dose: 40g/hL

For primary fermentation: divide the dose into 2 periods (10 to 30 g/hL):

- at inoculation: introduce directly during rehydration or dissolve in the must and pour directly in autoclave

→ ADDITIONAL INFORMATION

10g/hL provide 4ppm of APA.

→ INSTRUCTIONS FOR USE

For the preparation of base wines and for re-fermentation:

- Charmat method: dissolve in wine and pour directly in autoclave before inoculation.
- Traditional or Ancestral Method: dissolve in wine and add to the cuvee blend that has not undergone tartaric stabilisation prior to pre-filtration. Keep for at least 48 hours before filtration.

→ STORAGE AND PACKAGING

Store in the original sealed package in a clean, dry and odour-free location at temperatures below 15°C. Do not freeze. Respect the expiry date indicated on the packaging. To be used immediately after opening.

- 1 Kg pack

