



ENOVIT Perlage

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 Yeast growth activator in Classical method refermentations



→ TECHNICAL DESCRIPTION

Enovit Perlage provides base wines to be refermented, which are particularly poor in nutrients, with optimal levels of ammonia nitrogen, vitamins and trace elements. It is ideal in bottle frothing to meet the nutritional needs of active dry yeasts and immobilized Proelif yeasts.

Enovit Perlage results in an increase in cell concentration, prolongs yeast viability, and promotes the regular course and especially the closure of fermentation. Due to its composition, it does not cause cloudiness in the wine with obvious advantages when using Proelif.

The addition of **Enovit Perlage** helps to obtain wines that are less oxidizable and to avoid the accumulation of ketonic acids resulting from yeast secondary metabolism with a consequent decrease in SO₂ requirements.

The thiamine in **Enovit Perlage** partially inhibits the production of higher alcohols (which impart coarseness) and promotes the formation of 2-phenylethyl alcohol (with a rose aroma), which results in organoleptic improvement of the wine.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Diammonium hydrogen phosphate, thiamine hydrochloride (Vitamin B₁).

→ DOSAGE

It is recommended to use 20 g/hL or per quintal of product to be treated.

→ INSTRUCTIONS FOR USE

Dissolve the dose in water or in the product to be fermented and add to the wine during the draught stage. In the case of Proelifs, the addition should be made to the base wine before its filtration with 0.45 µm absolute membrane.

→ STORAGE AND PACKAGING

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

Packages of 1 kg in boxes of 20 kg.
 Bags of 25 kg net.

