

# VITISTART

## OPTIMIZATION OF FERMENTATION

Authorised maximum legal dosage : 65 g/hL

### ↓ OENOLOGICAL APPLICATIONS

**VITISTART** is a fermentation activator which promotes fermentation start-up and provides the elements required for optimal fermentation throughout all the phases of fermentation.

The addition of **VITISTART** provides the must with the assimilable nitrogen (ammonia nitrogen, ammonium salts and amino acids from the inactivated yeasts) required for yeast multiplication and for maintaining them in activity.

The inactivated yeasts provide vitamins, trace elements, survival factors, sterols and promote detoxification of the medium by adsorbing the fermentation inhibitor compounds (C8 – C10 fatty acids, phytosanitary product residue).

The cellulose increases turbidity in the must and serves as a support for the yeasts.

The thiamine stimulates the yeast growth rate and increases the population.

### ↓ INSTRUCTIONS FOR USE

Put **VITISTART** in solution into 10 times its weight of must or wine to be treated and incorporate at the same time as yeasting; homogenise well.

### ↓ DOSE RATE

- On must : from 20 to 40 g/hL.
- At mid-fermentation : from 20 to 40 g/hL. (with aeration to promote sterol synthesis).
- At fermentation restart : from 40 to 50 g/hL to be incorporated into the wine before introducing the yeast starter.

### ↓ PACKAGING AND STORAGE

- 1 kg bags

Store in a well-ventilated environment at a temperature between 5 and 25 °C.

The optimal use-by date for **VITISTART** in its original packaging is indicated on the label.