

ACTILIVE EXTRA

Specific Bio nutrient for the fermentation of high quality wines

DESCRIPTION

ACTILIVE EXTRA is a specific nutrient for fermentation of wines of high quality.

ACTILIVE EXTRA is an inactive yeast, which before drying it undergoes a process of additional stabilization of carbohydrates borne by the insoluble polysaccharide fraction (cell walls), which becomes more adsorbent in respect of the fatty acids decanoic and dodecanoic, which in turn contribute to make the fraction of ergosterol, the most intact and bio available.

COMPOSIZION

ACTILIVE EXTRA is a natural nutrient composed of essential amino acids and complementary, sterols, unsaturated fatty acids, branched polysaccharides, naturally and readily assimilated form.

DOSES AND INSTRUCTIONS FOR USE

For preparations based of yeast hulls, the maximal dose allowed by law is 40 g/hl.

The average recommended dose is approximately 30 g/hl, to be added in two stages: beginning of fermentation, possibly in conjunction with the preparation of yeast; beginning of the decline phase of yeast (about 4% residual sugar).

PACKAGING AND STORAGE

Vacuum packages of 1 kg or 10 Kg.

Store the product in a cool and dry place.

Food Grade product type, not classified as hazardous for health.

OENOLOGICAL PERFORMANCE

The use of ACTILIVE EXTRA is to be preferred in all those cases where is expected the use of other inorganic adjuvants (eg. DAP and complex nitrogen of various kinds)

Activator recommended for obtaining:

- Fragrant red wines, even from grape with quite neutral or medium alcohol potential, with firm acidity and aromatic compounds typical of cherry;
- Rosé wines whose development of typical varietal aromatic compounds (such as tropical fruit) requires a fermentation with balanced growth factors;
- White wines with medium and high structure, with no aromatic thiol component, even in combination with ammonium salts.

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The instructions correspond to the current state of our knowledge and experience, so do not absolve the user from complying with the standards of safety and security or misuse of the product. In addition, they should not be considered an express or implied warranty or condition for the sale of this product.



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