

ACTIVEMANNO WHITE

For freshness and volume of white and rose wines

DESCRIPTION

ACTIVEMANNO WHITE is an inactive yeast, selected for the predisposition to produce naturally reducing peptides with a high activity, expressed as reduced glutathione (GSH). Before drying, undergoes a physical process of stabilization of soft parts (tank, glycine and glutamic acid) and mannan and other carbohydrates commonly known as mannoproteins.

ACTIVEMANNO WHITE is an adjuvant of fermentation containing all the nutrients necessary to the development of the natural mycotic present in grape must (essential and complementary amino acids, sterols, unsaturated fatty acids, branched polysaccharides readily assimilated), which are the base of the most qualified preparations made with yeast walls.

DOSES AND INSTRUCTIONS FOR USE

The recommended dose of ACTIVEMANNO WHITE is about 30 g/hl, to be added in combination with trigger of yeasts.

The maximum dose (40 g/hl maximum allowed by law for the preparations based on yeast hulls) can be used to obtain highly aromatic white wines from grapes mildly aromatic. In rosé winemaking and vinification of red grapes at low temperatures from special rosé grapes (Lagrein, Negroamaro, Pinot Noir, etc.), The use of the maximum dose also allows the stabilization of color, for complexation and solubilization of anthocyanins and other condensed polyphenols naturally present.

With the use of ACTIVEMANNO WHITE is advisable to use lower doses of SO₂.

OENOLOGICAL PERFORMANCE

ACTIVEMANNO WHITE is rich in glutathione and other antioxidants that preserve and enhance the intensity of aroma and taste of white wines. Furthermore, the release of mannoproteins facilitates the improvement of the organoleptic profile of wines.

ACTIVEMANNO WHITE is to be preferred in all cases you need, for reasons of different nature, such as the type of grape or wine-making system used, to initiate and complete fermentation in oxygen reduction.

PACKAGING AND STORAGE

Bags of 1 kg or 20 kg.

Store the product in a cool and dry place.

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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. Also they should not be considered an express or implied warranty or condition for the sale of this product.



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