

Ecobiol Pied de Cuve AROM

INACTIVE YEAST TO BOOST EXPRESSION OF THE YEAST'S AROMAS, TO BE USED DURING REHYDRATION

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

Ecobiol Pied de Cuve Arom is an inactive yeast which is particularly rich in free (bioavailable) amino acids. It also provides vitamins, minerals, fatty acids and sterols.

Ecobiol Pied de Cuve Arom avoids production of volatile acidity and sulphurous smells, and increases the production and blossoming of the yeast's aromas under all conditions, even where there is high pressure (sparkling/fizzy wines).

By providing immediately bioavailable amino acids, *Ecobiol Pied de Cuve Arom* optimizes the metabolism of the yeast and in particular the production of aromas and/or the boosting of any aromatic precursors already in the must.

By enriching the free amino acid content of the yeast, *Ecobiol Pied de Cuve Arom* increases the intermediate content in the metabolic chains appointed to the task of aroma production; the result is greater intensity and complexity in the wine as early as the primary fermentation stage.

Ecobiol Pied de Cuve Arom does not substitute the use of Ecobiol Pied de Cuve – in the event of simultaneous use of the two products, it is recommended to use the normal dosage.

Composition

Inactive yeast.

Characteristics

Appearance: powder.

Colour: ochre.

Dosage

10-30 g/hl

How to use

Dissolve *Ecobiol Pied de Cuve Arom* in sufficient water and mix homogeneously into the biomass undergoing yeast propagation.

Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Pack sizes

Code 103069 - 1 kg packs



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