Ecobiol Ice

YEAST NUTRIENT TO ENHANCE FRESHNESS SENSATION OF WHITE AND ROSÉ WINES

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

Applications

ECOBIOL ICE is a specific nutrient 100% composed of yeast fractions. Very rich in assimilable aminoacids and peptides, ECOBIOL ICE optimizes the yeast metabolic pathways in order to enhance the revelation and synthesis of aromatic compounds associated to the perception of freshness in white and rosés wines from different grape varieties. Content in minerals from yeast origin ensures a good behavior of intracellular enzymes that permits the full conversion of aromatic precursors into odorant compounds.

Composition

Preparation derived from yeast fractions, for the improvement of sensory properties and redox in white and rosé wines.

Characteristics

Yeast autolysate (*Saccharomyces cerevisiae*): organic nitrogen content < 11.5% dry matter (nitrogen equivalent) and amino acid content between 10-20% dry matter (glycine equivalent).

Inactive yeasts (*Saccharomyces cerevisiae*): organic nitrogen content < 9.5% dry matter (nitrogen equivalent). Thiamine dichloride (0.1%)

Dosage

30-50 g/hL.

ECOBIOL ICE enhances the secondary metabolism of the yeast, providing that there is enough nitrogen in the must to ensure fermentative performances. An additional classical nutritive complementation is recommended and should be considered depending on the initial YAN level.

How to use

Add ECOBIOL ICE after the beginning of AF, after a drop of 10/25 points of initial specific gravity and before the 1/3rd of AF.

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

EXP00103078 - 1 kg packs

Perdomini
See differently