Ecobiol

FERMENTATION REGULATOR

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

Fermentation regulator whose composition consents to the addition of nutritive substances that are indispensable to achieve the correct yeast metabolism as well as to remove toxic exogenous and endogenous substances that might compromise the yeast activities.

A total regulator and activator

Ecobiol acts at two levels: the nutritional factors brought such as nitrogen, which is readily absorbed, unsaturated fatty acids and sterols that guarantee the cellular structure's correct development in such a way that the cell is capable of resisting the continuously increasing alcohol concentration.

The yeast hulls and the α -cellulosic fibre consent to inhibiting substances being removed from the must-wine, in particular, medium chain fatty acids and inhibiting exogenous such as the residue from anti-parasite treatment.

The mannoproteins released from the cell walls provide help in the prevention of protein instability in white wines and tartaric precipitation in red wines

Prevention of stuck fermentation

Ecobiol is recommended for use by grape harvests that have been attacked by sour rot, in particularly sugary musts and in the case of pushed clarification, which has depleted the must from the growth factors indispensable for yeast.

The addition of Ecobiol at the beginning of the fermentation process re-establishes the right environment to achieve the correct yeast metabolism.

It is consequently possible to prevent stuck or weak fermentation, but also to guarantee regular performance with a considerable improvement in the finished wine's organoleptic properties.

The re-start slow or interrupted fermentation

When dealing with stuck fermentation, you are recommended to go ahead with a second inoculation of the selected yeast approximately 24 hours after the addition of Ecobiol. In this way, the must-wine can be totally detoxified and the necessary addition of nutritional factors is provided.

Composizione

Ammonium sulphate (E517), ammonium phosphate dibasic, yeast hulls, α -cellulose fibres.

Characteristics

Appearance: powder.

Colour: beige.

Dosage

20 g/hl when fermenting and re-fermenting. 50 g/hl to treat stuck fermentation.

How to use

Sprinkle Ecobiol in the required quantity of water and add to the juice to be fermented within 24-48 hours of inoculation. When dealing with stuck fermentation, inoculate the mass two days after the addition of Ecobiol to permit absorption of the inhibition factors.

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 103054 - 1kg packs

Code 103055 - 10kg boxes



Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy tel. +39-045-8788611 r.a. fax +39-045-8780322 fax uff. vendite +39-045-8780122 www.perdomini-ioc.com - info@perdomini-ioc.com