

Ecobiol Perlage

FERMENTATION REGULATOR SPECIFIC FOR SPARKLING WINE

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms.
Does not contain allergens.

Ecobiol Perlage

Fermentation regulator specific for sparkling winemaking process both with traditional and with autoclave methods.

Ecobiol Perlage is a nutrient that balances the intake of mineral nitrogen with organic growth factors.

Second Fermentation and its problems.

During second fermentation the conditions are not always favourable for yeasts growth: alcohol presence, low temperature, low nitrogen content, etc.; moreover it is request the maximum organoleptic yield.

The choice of the right yeast strain and its acclimatization are key points as the metabolism and nutritional status.

To meet specific needs Ecobiol Perlage allows to provide the trophic as-set and growth factors to yeasts.

Balanced nutrition

Ecobiol Perlage brings both mineral and organic nitrogen, vitamins, oligoelements, long chain fatty acids, sterols and cell wall polysaccharides the acts adsorbing potentially inhibitors (e.g. short chain fatty acids).

This balanced mixture helps short fermentation course with positive effects on flavours and second fermentation, as well as offering significant operational and economic benefits.

Ecobiol Perlage does not contain carriers and inert materials so it is a concentrated organic auxiliary and allows to facilitate filtration steps after second fermentation, in particular where modern membrane separation techniques are used.

Composition

Yeast hulls (70%), ammonium phosphate bibasic (30%).

Characteristics

Appearance: Powder.

Colour : Beige.

Dosage

10 - 55 g/hl.

Instructions for use

Dissolve Ecobiol Perlage carefully in a sufficient quantity of water or wine and add it before the second fermentation.

Storage

Store in a cool and dry environment.

Once opened, keep the package properly closed in a cool and dry place.

Packing

Cod. EXP00103074 - 10 kg sack



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