

# ACTIVIT

## OPTIMIZATION OF FERMENTATION

Maximum legally permitted quantity: 60 g/hL

### ↓ OENOLOGICAL APPLICATIONS

**ACTIVIT** is composed of ammonium salts, yeast inactivated and thiamin. It is used where alcoholic fermentation has slowed and will maintain fermentation where must nitrogen is deficient.

**ACTIVIT** provides both ammoniacal nitrogen and amino acid nitrogen which is essential for the multiplication and viability of yeast during fermentation.

It has a two pronged beneficial effect :

- Absorbing the short chain fatty acids which can inhibit fermentation.
- Providing sterols and long chain fatty acids which are essential precursors in maintaining viability of the yeast.

Thiamine is essential for the growth of yeast. A shortage of this vitamin may slow down, or even arrest, fermentation.

### ↓ INSTRUCTIONS FOR USE

Dissolve in ten times its weight in must or wine and add to the juice via a remontage.

### ↓ DOSE RATE

- Preventative treatment in must, and treatment during mid-fermentation:
  - 20 to 40 g/hL.
- To restart a fermentation:
  - 40 to 50 g/hL added to the wine prior to yeast addition.

### ↓ PACKAGING AND STORAGE

- Bags of 1kg, 5 kg and 25 kg

Store in a dry, odour-free environment at a temperature of between 5 and 25 °C.

Once opened the contents should be used immediately.