

Ecobiol Perlage

SPECIFIC FERMENTATION REGULATOR FOR MAKING SPARKLING WINE

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

Allergen free.

Specific fermentation regulator sparkling wine processes implemented using the traditional method (*méthode classique*) as well as with the autoclave. It is a new concept nutrient, which effectively combines origin nitrate supplements with organic origin growth and survival factors.

The second fermentation and connected problems

Work is undertaken in conditions that are not always very easy for the multiplication of yeast to obtain the second fermentation: the presence of alcohol, low temperature, few nutritional and nitrate assets, etc.; besides this, there is the desire to obtain the wine base's maximum organoleptic expression. In view of this introduction, it is clear how the operative methods play a fundamental role in achieving success; undoubtedly, the choice of strain and its acclimatisation are fundamental, just as its vital energy and nutritional state are fundamental. In order to meet these specific requirements, it has been added to the Ecobiol Perlage range that permits, with one single addition, to supplement the trophic assets and supply growth and survival factors to the yeast flora.

Balanced nutrition

Ecobiol Perlage adds nitrogen, of both a mineral as well as amino acid origin, vitamins, trace elements, long chain fatty acids, sterols and polysaccharides of parietal origin, which act by absorbing any inhibitors (such as short chain fatty acids). This balanced mixture helps the course of rapid fermentation and generates positive effects on the aroma and second fermentations, besides offering considerable operative, management and economic advantages.

Ecobiol Perlage does not contain any ingredients and inert materials; for this reason, besides being an auxiliary biologic concentrate, it facilitates the filtration phases subsequent to second fermentation, particularly where modern membrane separation techniques are used.

Composition

Yeast hulls (70%), ammonium phosphate dibasic (30%),

Characteristics

Appearance: powder.

Colour: beige.

Dosage

From 10 to 55 g/hl.

How to use

Sprinkle Ecobiol Perlage in a sufficient quantity of water or wine.

Add the dissolved product uniformly to the wine before the second fermentation.

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 103071 - 1kg packs



Perdomini-IOC S.p.A.

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