Ecobiol Pied de Cuve

SPECIALLY FORMULATED NUTRIENT FOR PRE-MULTIPLICATION

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

A number of scientific publications link the resistance of yeasts to the composition of the cytoplasm membrane and its fluidity. As is known, during fermentation the blastomycosis bacteria divide their rations of sterols and fatty acids between the mother cell and the daughter cell; after a certain number of multiplications this translates as poorly equipped cells that have little resistance to adverse conditions regarding temperature, alcohol content and concentration of sugars.

Thanks to a special production process, we have managed to obtaininactivated yeast rich in unsaturated fatty acids, growth factors, amino acids and vitamins, and are therefore able to call on some precious aid in order to guarantee an adequate cell membrane composition from generation to generation.

The "pied de cuve" technique

Pre-multiplying the blastomycosis bacteria before inoculation in the must is a technique that can offer several advantages on both the technological and the financial front, but it is not without its disadvantages, especially when the right hygienic and nutritional conditions are not ensured, as this can lead to difficult or even failed fermentation.

Ecobiol Pied de Cuve is a product derived from selected yeasts. When added to the biomass during pre-multiplication it provides a rich source of secondary nutritional factors that allow the cells to keep their functionality intact. This way the must is inoculated with a "fresh" biomass, one that can adapt to the growing challenges of the vehicle as it multiplies.

Also during the rehydration phase

When rehydrating dried yeasts, it can be useful to use Ecobiol Pied de Cuve to prevent difficult or failed fermentation: it provides the cells with vital micronutrients, thus preventing any trophic deficiencies linked to the composition of the musts.

Composition

Inactivated yeast (Saccharomyces cerevisiae).

Characteristics

Appearance: powder.

Colour: ochre

Dosage

Use the same amounts as recommended for active dry yeast

How to use

Dissolve Ecobiol Pied de Cuve in a sufficient quantity of water and pour evenly over the biomass being propagated.

Conservation and 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 103064 - 1 kg packs Code 103068 - 10 kg bags



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