

FOSFOVIT

OPTIMIZATION OF FERMENTATION

A mineral nitrogen activator for promoting yeast growth

↘ OENOLOGICAL APPLICATIONS

FOSFOVIT provides a nitrogenous supplement to boost alcoholic fermentation in nitrogen-poor media. We recommend its use one third of the way through alcoholic fermentation or with secondary fermentation.

Since it also contains thiamine (0.15%), **FOSFOVIT** makes a strong yeast growth possible but avoids some of the disadvantages connected with the use of ammonium sulphate (a potential source of SO₂ and unacceptable for organic winemaking).

↘ INSTRUCTIONS FOR USE AND SAFETY PRECAUTIONS

Maximum permitted concentration: 40 g/100L.

Normal concentrations: 5 to 40 g/100L depending on, e.g., the available nitrogen in the wine must, the strain of yeast being used, the fermentation's sugar concentration and the desired end result. 10 g/100L of **FOSFOVIT** provides around 20 mg/L of available ammoniacal nitrogen.

If the desired end result is a large increase in the yeast biomass, **FOSFOVIT** should be added at the start of fermentation.

In general, however, when being used to activate fermentation, we recommend adding the **FOSFOVIT** one third of the way through the alcoholic fermentation in order to avoid problems with yeast over-population. Likewise, if it is necessary to add a supplement at the start of fermentation, it is preferable to combine it with an organic nutrient or complex.

Make up the **FOSFOVIT** as a suspension in 3 times its own volume of cold water. After incorporation, thoroughly blend this into the wine must by pumping over or stirring up the lees.

↘ PACKAGING AND STORAGE

Bags of 1 kg, sacks of 15 kg.

Store in a cool, dry place free of odours. Once the bag has been opened, the product must be used quickly and cannot be kept stored.