

## AromActivit 1 e AromActivit 2

### *exclusive nutrition to guide yeast metabolism towards an intense varietal-aroma expression*



Complementary aromatic nutrients for white and rosé wines, consisting of a special autolyzed yeast. AromActivit 1 and AromActivit 2 make it possible to increase and optimize the yeast's aromatic metabolic activity, orienting it towards the detection of fruity and floral aromas.

**PRESERVES**  
and increases the sensory quality of wines.

All the wine varieties have an aromatic set of the same variety, AromActivit exalts the typicality.

**INCREASES**  
the aromatic intensity of varietal aromas.

Thanks to the specific composition and full expression of the aromatic precursors present in the must.

**REMOVES**  
the production of negative aromas.

Thanks to the use of the AromActivit nutrients, off-flavor production such as hydrogen sulfide and aromas that suppress the fruity and floral perception, are eliminated.

The AromActivit protocol is based on the combined action of two specific nutrients, added in two phases: a first addition of AromActivit 1, just after the addition of yeasts, with the aim of promoting a yeast biomass, sufficient to ensure a high level of aromatic detection, so as to avoid overpopulation or nutritional imbalance. The second addition of AromActivit 2, to one third of alcoholic fermentation, to redirect the metabolic flows towards aromatic biosynthesis. The optimization of the secondary metabolism of yeast by AromActivit 1 and AromActivit 2 results in higher contents of varietal and fermentative aromatic compounds.

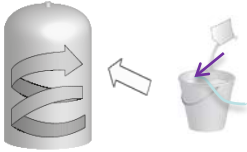
**AromActivit 1** is a special autolysate of yeast (*Saccharomyces cerevisiae*) rich in amino acids and minerals, containing thiamine hydrochloride.

**AromActivit 2** is a special autolysate of yeast (*Saccharomyces cerevisiae*) rich in selected amino acids, containing diammonium phosphate and thiamine hydrochloride.

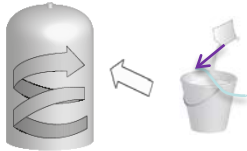
# Use



A) Inoculates the must according to good yeast inoculation practices.



B) Immediately after, add AromActivit 1: for better dispersion. put AromActivit1 in suspension in 10 times its volume of water. Mix well and incorporate into the must, then homogenize good reassembling or mixing, avoiding to oxygenate.



C) To a third of alcoholic fermentation (after a loss of density of 30-40 points), add AromActivit 2 (sold separately) following the same application recommendations.

Store in a dry place, between 5 ° and 25 ° C and free of odors.  
After opening, the product must be used quickly.  
Once the formulation is prepared, use it on the same day

