

ActiVin RE

100% ORGANIC NUTRITIONAL SUPPLEMENT FOR SUCCESSFUL FERMENTATION

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

Allergen free.

ActiVin RE is a preparation made without the use of mineral products, therefore it can be described as 100% organic. It's derived from inactivated yeast (*S. cerevisiae*) with strong detoxifying properties, and its formula includes micronutrients, survival factors and vital vitamins that prevent stuck or irregular fermentation.

ActiVin RE prevents any trophic deficiencies in the yeasts related to the composition of the musts or base wines during secondary fermentation. Its composition ensures that fermentation will proceed smoothly without the addition of minerals which would lend the final product notes of bitterness and dryness and reduce its overall quality.

The carefully balanced composition of this product also ensures adequate management of the must or wine being treated, avoiding the excessive proliferation of blastomycetes, which are often the cause of irregular or stuck fermentation.

The use of ActiVin RE alongside a suitable yeast is a guarantee of smooth, reliable fermentation. ActiVin RE provides all the necessary micronutrients for correctly rehydrating the yeast.

This product can be used at any stage of fermentation without negatively affecting the process in any way, and can also be added 24 hours before re-inoculation in base wines where fermentation has come to a halt – in these cases it acts as a detoxifying agent by absorbing all the metabolites and/or residues stopping the fermentation process from arriving at completion.

Composition

Inactivated yeast (*S. cerevisiae*) 100% organic.

Characteristics

Appearance: powder.

Colour: ochre.

Dosage

10-30 g/hl in musts and wines, or during yeast rehydration for optimum effect.

How to use

Sprinkle ActiVin RE onto a sufficient quantity of water. Add to the must being treated and ensure forms a homogeneous mixture.

Storage

Store in a cool, dry environment.

Once opened, the package must be carefully re-closed and stored in a cool, dry environment.

Pack sizes

Code 103024 - 10 kg bags



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