



# FERMOPLUS® Prosecco

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 Yeast nutrient with a high content of natural amino acids, ideal for obtaining  
 wines with fruity and floral aroma  
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## → TECHNICAL DESCRIPTION

**Fermoplus Prosecco** is a nutrient rich in natural amino acids, ideal for the fermentation of sparkling wine bases method Charmat. The utilization of **Fermoplus Prosecco** guarantees the production of floral and fruity aromas making the finished product full of notes ideal for refermentation.

Such notes perfectly integrate with the wine acid profile and are highlighted in a marked and balanced way at the aftertaste.

**Fermoplus Prosecco** is the ideal nutrient also for the prise de mousse in autoclaves, where a delicate bouquet is wished.

The main aromatic scents felt with **Fermoplus Prosecco** range from summer fruits to aromatic herbs flowers, to highlight citrus nuances such as lemon and mandarin.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Preparations based on yeast hulls and autolyzed yeasts, ascorbic acid (2%).

## → DOSAGE

It is used at a dose from 20 to 80 g/hL. Authorized limit dose: 133 g/hL (EC Regulation N. 606/2009).

## → INSTRUCTIONS FOR USE

Add directly to the liquid or dissolve in the must and add directly to the tank.

## → STORAGE AND PACKAGING

Store in a cool and dry place away from direct light and heat.

1 kg net packs in cartons containing 15 kg.

5 kg net bags.

