

VIVACTIV

Complex nutrient rich in organic and inorganic nitrogen

OENOLOGICAL PROPERTIES

To complete alcoholic fermentation, oenological yeasts need nutrients and various growth and survival factors, throughout the entire fermentation process.

Thanks to its complex, balanced composition, **VIVACTIV** provides all the ingredients necessary for the growth and activity of yeast.

VIVACTIV contains inactivated yeasts that supply organic nitrogen and survival factors, DAP, thiamine (an essential growth factor), as well as microcrystalline cellulose that promotes the release of carbon dioxide.

All these ingredients actively help to bring about a smooth, complete fermentation process.

VIVACTIV is recommended for all types of medium deficient in nutrients and amino acids. **VIVACTIV** thus helps you to obtain clean-tasting wines.

DOSAGE

Initiation of fermentation: 10 to 20 g/hL.

To resume fermentation: 10 g / hL, to be renewed when volume has doubled twice.

Maximum legal dose according to current European legislation: 20 g/hL

INSTRUCTIONS FOR USE

Dissolve **VIVACTIV** in ten to twenty times its weight of juice to be fermented.

PRIMARY FERMENTATION

Add **VIVACTIV** to the must or harvest during filling of the fermentation tank, before inoculating with the selected yeast.

TO RESUME FERMENTATION

Add **VIVACTIV** to the fermentation tank before adding rehydrated yeast.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1 kg and 5 kg.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Once opened use rapidly.

The information provided above is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its agreement.