

BIO S-Free – Bioattivante DC

Complete supplements for alcoholic fermentation

APPLICATIONS

Bio S-Free and **Bioattivante** are complete supplements that can be used at the beginning or at 1/3 of the fermentation, particularly when it is necessary to use one product to satisfy all of the yeast needs. The amino acids supplied by the yeast derivatives and the presence of thiamine and ammonium salts allow for normal yeast metabolism. The cell walls and Polimersei type fibres guarantee medium detoxification and normal fermentation kinetics; the lipid fraction liberated by the cell wall help the yeast to adapt to the increasing alcohol content.

Bio S-Free does not contain ammonium sulphate, and therefore is particularly indicated when working in reductive conditions or in musts that easily develop reductive notes.

METHOD OF USE

Completely disperse the product in a small amount of water, must or wine and add it to the volume to be treated.

DOSAGE

For fermentation and refermentation: 20-60 g/hl.

PACKAGING

1 kg and 25 kg bags

		WINEMAKING CONDITIONS	PRODUCT*	ADVANTAGES
WHEN TO ADD	Yeast rehydration	- high alcohol potential; - winemaking in reductive conditions; - in any situation when we want to heighten the sensory impact.	wynTube PREPARA (FAN = 3 mg/l)	High alcohol resistance and anaerobiosis thank to sterols and unsaturated fatty acids. Aromatic intensity and cleanliness improvement due to vitamins and organic nitrogen.
	Inoculation	- guarantee a balanced and complete nutrition in one step.	wynTube FULL (FAN = 10 mg/l) BIO S-Free/BIOATTIVANTE (FAN = 11 mg/l)	Guaranteed nitrogen for aroma production and growth factors for alcohol resistance. wynTube Full and Bio S-Free are without sulphate.
		- must rich in varietal thiol potential.	wynTube REVELATHIOL (FAN = 4 mg/l)	Organic nitrogen and antioxidant to release and preserve thiolic aromas.
		- very clear must; - presence of yeast inhibitors; - risk of initial "boost".	POLIMERSEI (FAN = 0 mg/l)	Better aromatic cleanliness thanks to normal fermentation kinetics and to the adsorption of abnormal odours (ex. mould) and inhibitors.
		- must with medium-low FAN and normal alcohol potential; - very clear must; - necessity to remove yeast inhibitors from the must.	POLIATTIVANTE F (FAN = 14 mg/l)	Better yeast expression thanks to the nitrogen and regulatory action of the fibres. Without sulphate.
		- must with low to average FAN –normal alcohol potential.	SUPER DAP SUPERATTIVANTE (FAN = 20 g/l)	Good fermentation start thanks to the FAN and thiamine supply. Super DAP is without sulphate.
	1/3 of fermentation	- high alcohol degree; - highly anaerobic environment.	wynTube PROLIFE (FAN = 2,5 mg/l)	A good complete fermentation thanks to the lipid nutrition and the removal of inhibitors.
		- normal FAN conditions and potential alcohol; - winemaking in reductive conditions.	wynTube FULL BIO S-Free	The complete nutrition and absence of sulphates guarantees good sensory effects even in "stressful" situation ex. in reductive conditions.
		- normal FAN condition and potential alcohol.	BIOATTIVANTE	Improve the fermentation kinetics as well as the sensory aspects thanks to a complete nutrition.
		- high alcohol potential; - conditions that could favour the appearance of unpleasant secondary products.	VITALYEAST (FAN = 4 mg/l)	Limit volatile acidity and sulphur compounds and obtain maximum aroma synthesis thanks to amino acid nitrogen and growth factors.
		- to maximize fruit expression by the yeast.	wynTube FRUCTAL (FAN = 4 mg/l)	Obtain maximum fruit expression and limit volatile acidity and sulphur compounds thanks to amino acid nitrogen and growth factors.
	Stuck fermentations	- must-wine rich in catabolite inhibitors	POLIMERSEI	Remove unsaturated fatty acids to prepare the base wine for the second fermentation.
			wynTube PROLIFE	Remove unsaturated fatty acids to prepare the base wine for the second fermentation.. Enrich with nutritional factors.
	Second fermentation	- yeast acclimatization	wynTube FULL BIO S-Free BIOATTIVANTE	Supply complex nutrition, wynTube Full and Bio S-Free are without sulphate.
		- re-fermentation	wynTube FULL BIO S-Free	Guarantee good kinetics and aromatic development,

*Free Available Nitrogen referred 10 g/hl product dosage



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