

NUTRILIQUID

Liquid nutrient based on autolysed yeast

CHARACTERISTICS

Nutriliquid is a nutrient obtained from inactivation and subsequent autolysis of *S. cerevisiae*. The liquid formulation facilitates its use.

APPLICATIONS

Nutriliquid is used during alcoholic fermentation or in second fermentation. Autolysis to which the yeast has been subjected guarantees the immediate availability of organic nitrogen, vitamins, sterols and unsaturated fatty acids. This type of nutrition ensures a regular fermentation, in addition to counteracting the appearance of reduced odours, the increase in volatile acidity and the slowdown in kinetics. From an aromatic point of view, both the β -glucosidic and β -liase activities of varietal yeasts and the synthesis of fermentative esters are favoured. In red winemaking, the lipid fraction and vitamins guarantee the viability of the yeasts even in the case of high potential gradations. The same applies to white vinification carried out at low temperatures and under conditions of strong reduction.

INSTRUCTIONS FOR USE

Add directly to the must and carefully homogenise.

DOSAGE

30-150 ml/hl.

50 ml/hl of Nutriliquid provides about 1 mg/l di SO₂.

PACKAGING and STORAGE

25 kg tanks.

Store the product in its original packing, in dry and cool conditions. Use the opened package within 24 hours.

	OENOLOGICAL CONDITIONS	PRODUCT	ADVANTAGES
Rehy- drat.	high potential alcohol content; reductive winemaking; enhancing the organoleptic impact.	wynTube PREPARA (YAN= 3 mg/l; total N = 7 mg/l)	Sterols and unsaturated fatty acids for resistance to alcohol and anaerobiosis. Vitamins and organic nitrogen for clean aromas.
Inoculation	ensuring balanced and complete nutrition with a single operation.	wynTube FULL (YAN= 10 mg/l; total N =11 mg/l) BIO S-Free / BIOATTIVANTE (YAN= 11 mg/l)	Nitrogen for aromatic production and growth factors for alcohol resistance. wynTube Full and Bio S-Free are sulphate-free.
	musts rich in thiol varietal precursors.	wynTube REVELATHIOL (YAN= 4 mg/l; total N=10 mg/l)	Organic nitrogen and antioxidants to release and preserve thiol aromas.
	must from unhealthy grapes.	wynTube ALERT (YAN= 6 mg/l; N total =8 mg/l)	Organic nitrogen and DAP for nutrition; chitosan for the control of the indigenous microflora.
	very clear must; presence of yeast inhibitors; risk of initial "boost".	POLIMERSEI (YAN=0)	Adsorption of abnormal odours off aromas (e.g. mould) and inhibitors for regular fermentation kinetics and cleaner aromas.
	must with medium-low YAN and normal alcohol content; presence of yeast inhibitors very clear must.	POLIATTIVANTE F (YAN= 14 mg/l)	Nitrogen and fibre regulatory regulation action to improve the expression of the yeast. Sulphate-free.
	must with medium-low YAN and normal alcohol content.	SUPERDAP SUPERATTIVANTE (YAN= 20 mg/l)	YAN and thiamine for a good fermentation lag phase start. Super DAP is sulphate-free.
1/3 fermentation	high alcohol content; strongly anaerobic environment.	wynTube PROLIFE (YAN= 2.5 mg/l; N total = 5 mg/l)	Lipid supply and removal of inhibitors for safe end to of fermentation.
	normal YAN conditions and alcohol content; reductive winemaking.	wynTube FULL BIO S-Free	Complete nutrition and absence of sulphates for excellent organoleptic results even in "stressful" situations.
	normal YAN conditions and alcohol content.	BIOATTIVANTE	Complete nutrition to improve both the fermentation kinetics and the organoleptic aspects.
	high alcohol content; conditions that could favour the appearance of un- welcome secondary products.	VITALYEAST (YAN= 4 mg/l; N total = 11 mg/l) NUTRILIQUID (YAN= 5 mg/l; N total = 10 mg/l) EASY-BOOST (YAN= 4 mg/l; N total = 8 mg/l)	Amino acid nitrogen and growth factors to reduce volatile acidity and sulphur compounds. Vitalyeast stimulates the synthesis of aromas.
	maximising the fruity expression of yeasts.	wynTube FRUCTAL (YAN= 4 mg/l; N total = 10 mg/l)	Let's you obtain the maximum aromatic production from the yeasts used. Limits the risks of volatile acidity and sulphur compounds.
Stuck fermentation	must-wine rich in inhibitory catabolites.	POLIMERSEI	Removes the saturated fatty acids from the base wine to ensure the success of the second inoculation.
		wynTube PROLIFE	Removes the saturated fatty acids from the base wine to ensure the success of the second inoculation. Enriches nutritional factors.
Second fermentation	acclimatisation of the yeast.	wynTube FULL BIO S-Free BIOATTIVANTE	Provides complex nutrition. wynTube Full and Bio S-Free are sulphate-free.
	refermentation	wynTube SPUMA (Assimilable nitrogen = 11 mg/l)	Ensures good kinetics, aromatic development and longevity of colour and aromas.

Assimilable nitrogen (YAN): mg/l supplied by 10 g/hl of nutrient (50 ml/hl for Nutriliquid).

