



# SMARTVIN® ACTIV

## FERMENTATION ACTIVATOR AND BIOREGULATOR

### COMPOSITION



Yeast-derived products (autolysates and inactive yeasts) 35%, cellulose with a fine micrometer 19,94%, bibasic ammonium phosphate 44%, 0,06 % thiamine, pelletized.

### CHARACTERISTICS



SMARTVIN® ACTIV is a specific nutrient for carrying out clean and regular fermentations. The use of SMARTVIN® ACTIV helps fermentation complete even in difficult conditions. It keeps the production of volatile acidity under control, according to the latest research by Enologica Vason's R&D department.

The specific formulation of SMARTVIN® ACTIV is a balanced blend that ensures optimal yeast nutrition and an absorbing effect against toxic compounds; this action supports the cellular suspension.

The micrometric distribution of particles recreates in the juice/wine a similar turbidity to the one we normally have from fine lees in must. The specific production process of the derivated yeast is able to increase the fast assimilable aminoacidic nitrogen (YAN) and the vitamins, due to a careful chemical and enzymatic hydrolysis.

### APPLICATIONS



SMARTVIN® ACTIV is recommended as a nutrient and fermentation bioregulator for base must, and even for "pied de cuve" in sparkling production. Its use is particularly efficient for clear must/juice fermentations. In fact, the presence of inert vegetable compounds offers a good mechanical support for the yeast cells and at the same time, together with the yeast hulls, is acting as an absorbent compound against the toxic molecules present in the juice or released by the yeasts. The release of nutritional substances is gradual: they are partially absorbed by the cellulose during rehydration and then gradually released in the juice ensuring a balanced content of nitrogen and thiamine during all of fermentation.

These characteristics, together with the particular production process of the derivated yeasts, enables efficiency, even in the re-starting of stuck fermentation.

**When using SMARTVIN® ACTIV comply with the relative legal regulation in force.**



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### DIRECTIONS FOR USE

Dissolve SMARTVIN® ACTIV in water in a 1:10 ratio and let it rehydrate for at least 30 minutes. Then add to the must, mixing carefully for homogenization.



### DOSAGE

From 30 to 80 g/hL. Higher dosage should be used for white fermentation with low turbidity or in the case of stuck fermentations.  
From 15 to 60 g/hL for the preparation of "Pied de cuve", in sparkling wine process.  
Note: 100 g/hL of SMARTVIN® ACTIV release about 15 g/hL of ammonium and 60 mg/hL of thiamine.



### PACKAGING

5 kg boxes.



### STORAGE

Keep in a cool and dry place. Reseal open packages carefully.



### HAZARD

Based on the current European regulations the product is classified as: not-hazardous.

### BIBLIOGRAPHIC REFERENCES:

(\*) "Changes in Wine as a Consequence of Nitrogen Supplementation in Grape Must" (Agostino Cavazza, Istituto Agrario di San Michele / Italy, M. Caputo, E. Bocca, R. Ferrarini, P. Giudici)

(\*\*) "Acetaldeide? Limitarla si può" (E. Bocca, R. Ferrarini, Università di Verona/Italy, E. D'Andrea e E. Dai Prè)