



# V STARTER FRUIT

**FERMENTATION ACTIVATOR AND BIOREGULATOR  
SPECIFIC FOR THE FULL EXPRESSION OF FRUITY AROMAS**

## COMPOSITION



Yeast autolysates (99,85 %) naturally rich in amino-acid compounds and polysaccharides, Thiamine (0,15 %).

## CHARACTERISTICS



V STARTER FRUIT is an extremely innovative activator for alcoholic fermentation that ensures a balanced supply of promptly assimilable nitrogen. It is considered of "FOURTH GENERATION" because it was formulated in conjunction with the most recent experiments (\*)(\*\*) on nitrogen nutrition published by the R&D department of Vason Group, to keep the production of undesirable metabolites (acetaldehyde, volatile acid...) under control and to optimise the metabolism of yeast in order to obtain clean fermentation and full expression of fruity aromas. Its composition, which is the result of extensive studies and applications, is deliberately without ammoniacal nitrogen sources. To obtain the best results, it is recommended to use it at the time of inoculum: in this way yeast, together with the consumption of the ammoniacal nitrogen contained in must, uses the other nitrogen sources, i.e. the amino acids sources naturally present in the fermentation juice and the specific ones contained in V STARTER FRUIT, which are necessary for the formation of enzymatic complexes, aromatic substances, etc. The special characteristic of the selected yeasts' autolysates is that they are rich in nitrogen nutritional elements and natural polysaccharides and yeast cell walls, ensuring good detoxifying power and control on yeast metabolism in optimum redox equilibrium, so as to protect the aromatic substances of must and wines; furthermore, the presence of thiamine leads yeast to produce limitedly acetaldehydes and ketoacids which allows to keep a larger fraction of active sulphur dioxide in the final wine.

## APPLICATIONS



V STARTER FRUIT, due to its formulation based on thiamine and yeast autolysates naturally rich in nitrogen components and polysaccharides, has been specifically studied for the first phases of alcoholic fermentation and for the preparation of full fruity wines. It can also be used for the "Pied de cuve" for sparkling wines if the purpose is to get more complex fruity aromas.

**When using V STARTER FRUIT comply with the relative legal regulations in force.**



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## DIRECTIONS FOR USE

Dissolve V STARTER FRUIT in water at a 1:5 ratio, and then add to must mixing carefully.



## DOSAGE

In normal vinification, from 15 to 40 g/hL.  
For the "Pied de cuve" the above dosage can be increased.  
Warning: 40 g/hL of V STARTER FRUIT provide 60 mg/hL of thiamine.



## PACKAGING

15 kg bags.



## STORAGE

Store in a cool dry place. Reseal opened packages carefully.



## HAZARD

Based on the current European regulations the product is classified: 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)