



# VITIAMINE 2











Fermentation activator based on vitamin B1 and ammonium sulphate

Better control over the fermentation

Contributes to the final quality of the wine



# **OENOLOGICAL OBJECTIVES**

- Rapid start to fermentation.
- Best ends of fermentation and less risks of stopped-fermentation.
- A reduced production of volatile acidity and intermediate compounds combining SO<sub>2</sub> (ethanol): SO<sub>2</sub> which has been brought before will be more effective at equal dosages.
- Aromatic qualities will, also, be protected.
- VITIAMINE 2 must be added at the beginning of yeast development (at the beginning of alcoholic fermentation, during inoculation, on yeasts-starter).



#### **PACKAGING**







## **STORAGE**

Full original sealed packaging, store in a dry, odourless environment, out of the light.

Once opened, use quickly.

## **GOOD TO KNOW!**



THIAMIN (VITAMIN B1) and AMMONIACAL NITROGEN are naturally present in the crop; however, in the case of over-ripening and bunch rot, the amounts can greatly decrease and become insufficient. The yeasts suffer from nutritional deficiency and subsequent fermentations become difficult and inactive.

**VITIAMINE 2** simultaneously provides thiamin and ammoniacal nitrogen, which are easily soluble by the yeasts, this facilitates multiplication and the monitoring of a good physiological state during fermentation.



#### **APPLICATION RATES**

#### 10 g/hL.

Maximum legal dosage : 12 g/hL (0,6 mg/L of Thiamin).



# **INSTRUCTIONS FOR USE**

Dissolve 1 kg of **VITIAMINE 2** in 10 liters of must (direct dissolution).

Add at the moment of inoculation, on rehydrated yeasts or directly on must.

Mix during a pumping-over.

In case of refermentation, add **VITIAMINE 2** to the yeast-starters.

### Precaution for use:

For oenological and specifically professional use. Use according to current regulation.

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