



VitaFerm® O

Nutrient as fermentation activator, 100% organic

Product description

VitaFerm® O provides the essential elements which are indispensable for the development of yeast in the must. It is a 100% organic nutrient to be incorporated at the beginning of alcoholic fermentation.

VitaFerm® O is exclusively composed of yeast derivatives rich in organic assimilable nitrogen, sterols, minerals, and vitamins which optimise the fermentation performance and the aromatic potential of the yeast:

- Complex nutrients favoring the growth phase of the yeasts and improving their viability/vitality at the end of fermentation.
- Amino acids that stimulate the production of aromatic esters.

VitaFerm® O favors the aromatic expression of white and rosé wines from neutral grape varieties, but also enriches the olfactory palette of wines from aromatic grape varieties. For red wines we recommend OenoRed®.

In case of a nitrogen deficient must, the use of VitaFerm® O will be complemented by a nitrogen rich nutrient (see our Vitamon® and VitaFerm® range).

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage and use

Mix VitaFerm® O in 10 times its weight of water or must and add the suspension to the tank at the time of yeasting.

Average dose of use: 20 to 40 g/hL to be applied during the first third of the fermentation, before any contribution of nitrogen ammonia.

Storage

Store in a cool, dry place. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.