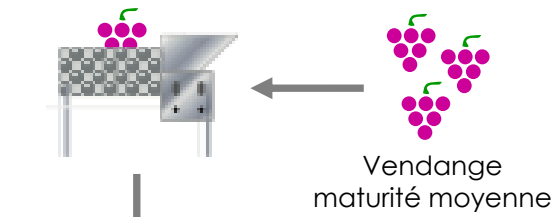
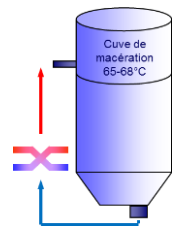


Profil rouge amylique

process thermovinification

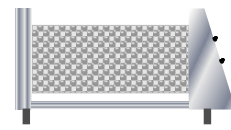


Trenolin Thermo-Stab
(2 ml/100kg)



Chauffage vendange

< 3 H



Trenolin Thermo-Stab
(2 ml/100kg)

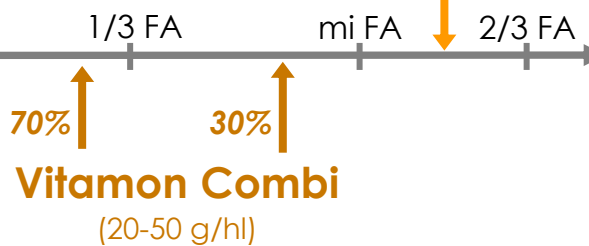
Clarification
Flottation/filtration
50 - 100 NTU

Tannivin Color
(10-30 gl/hl)

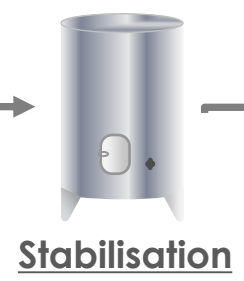
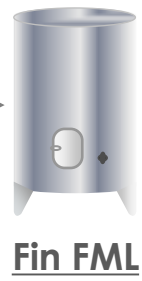
Bi-Start SK11 MaloStar Fruit
(co-inoculation)

18-20 °C

Vinification
Oenoferm Arome
Oenoferm X-treme
+
VitaDrive F3
(20 g/hl)



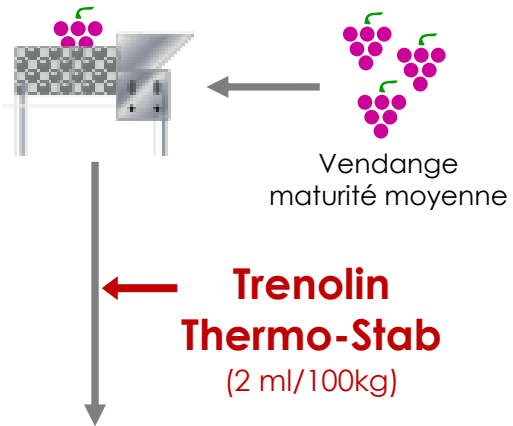
Trenolin FastFlow
(3-6 ml/100kg)



Sweetgum
(10-20 cl/h)

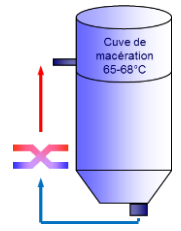
Filtration





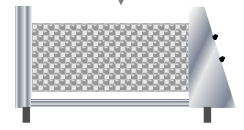
Profil rouge fruité

process thermovinification



Chauffage vendange

6-12 H



Trenolin Thermo-Stab
(2 ml/100kg)

Clarification
Flottation/filtration
50 - 100 NTU

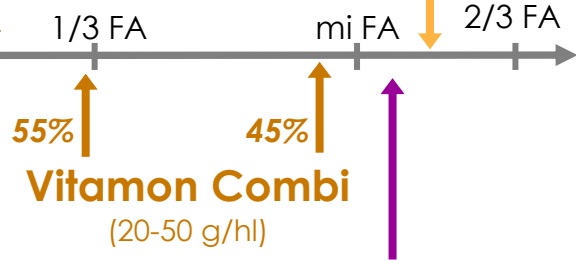
Tannivin Color
(10-30 gl/hl)

e.Bois Sorbet ou Fraîcheur
(0,5 à 1,5 g/L)

Oenoferm B52
Oenoferm X-treme
+
VitaDrive F3
(20 g/hl)

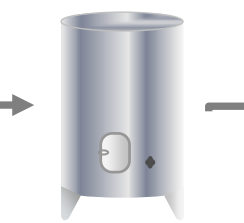
OenoRed
(20-40 gl/hl)

20-25 °C



DAP
(si nécessaire)

Trenolin FastFlow
(3-6 ml/100kg)



Senso R
(10-20 cl/h)

Filtration



Profil rouge cuvée

process thermovinification

