NUTRICELL FML

Nutrient for a smooth fermentation

CHARACTERISTICS

NUTRICELL FML is a nutrient that contains yeast derived products and support elements. This nutrient offers a nutrition of quality to improve the course of the fermentation.

ENOLOGICAL PROPERTIES

- **NUTRICELL FML** contains specifically selected autolysates and inactivated yeasts that are particularly rich in amino acids. This source of assimilable nitrogen is essential to microorganism that cannot metabolize mineral nitrogen.
- **NUTRICELL FML** also confers survival factors obtained from inactivated yeasts and cellulose that promotes the multiplication of microorganism.
- This nutrient contributes all the elements necessary to microorganism to carry out a fast and smooth fermentation.

APPLICATION FIELD

- To better control the fermentation of red, rosé and white wines.
- Add at inoculation
  - o To reduce the lag phase between inoculation and the start of the fermentation
  - o To accelerate the course of the fermentation
  - o To limit the production of volatile acidity or aromatic deviations.

APPLICATION RATE

Recommended application rate: 20 to 30 g/HL.

INSTRUCTIONS FOR USE

Dissolve **NUTRICELL FML** in 10 times its weight of water .
Add to the volume to be treated. Ensure proper homogenization.

Precautions for use:
Product for professional enological application only.
Use according to current regulations.

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PACKAGING

1 Kg and 5 Kg bags

CONSERVATION

Store unopened package away from light in a dry and odorless area.
Opened package: use rapidly.
Use before the best before date (BIUB) stamped on package.

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