



# **NUTRICELL FULLAROM**

## Nutrient for efficient aroma production on neutral or diluted grapes

### **CHARACTERISTICS**

**NUTRICELL FULLAROM** is a nutrient formulated to provide yeasts with the nutrients required to produce large amounts of fermentation aromas. It also promotes the controlled management of alcoholic fermentation (AF).

#### **OENOLOGICAL PROPERTIES**

- NUTRICELL FULLAROM is composed exclusively of yeast autolysates, selected inactivated yeasts and thiamine.
- Thiamine promotes optimum multiplication of yeasts. The autolysates and inactivated yeasts release not only amino acids that are immediately available for the yeasts, but also vitamins and trace elements necessary for the proper metabolism of yeasts. This allows AF to proceed smoothly without heating or organoleptic alteration.
- In addition, the highly specific formulation of NUTRICELL FULLAROM provides a significant
  pool of aromatic precursors, leading to the formation of higher alcohol acetates with
  pleasant fruity and floral notes. These molecules are produced by the yeasts during AF.
   NUTRICELL FULLAROM intensifies the aromatic potential of relatively neutral grape varieties,
  as well as that of diluted grapes or grapes from highly productive plots.

## **APPLICATIONS**

- Recommended for the production of aromatic international-style white, rosé and red wines.
- Added during yeast inoculation to increase the production of fermentation esters during AF on neutral grape varieties, diluted grapes and grapes from highly productive plots.

# **DOSAGE**

Recommended dose: 20 to 40 g/hL.

Maximum legal dose according to current European regulations: 40 g/hL.

## **INSTRUCTIONS FOR USE**

Dissolve **NUTRICELL FULLAROM** in 10 times its weight of water or must. Add to the batch to be treated. Mix thoroughly.

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## Precautions for use:

Product for oenological and specifically professional use. Use in accordance with current regulations.

#### **INGREDIENTS**

Yeast autolysates (S. cerevisiae), nitrogen from inactivated yeast <12% DM (expressed as N), amino acids 10% to 20% DM (DNFB method), inactivated yeast (S. cerevisiae), nitrogen from inactivated yeast <10% DM (expressed as N), thiamine 0.15%. Non-allergenic, GMO free.

### **PACKAGING**

1 kg and 10 kg bags.

### **STORAGE**

Store unopened, sealed packaging away from light in a dry, odour-free environment. Once opened use rapidly.

Use before best-by date stamped on packaging.

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