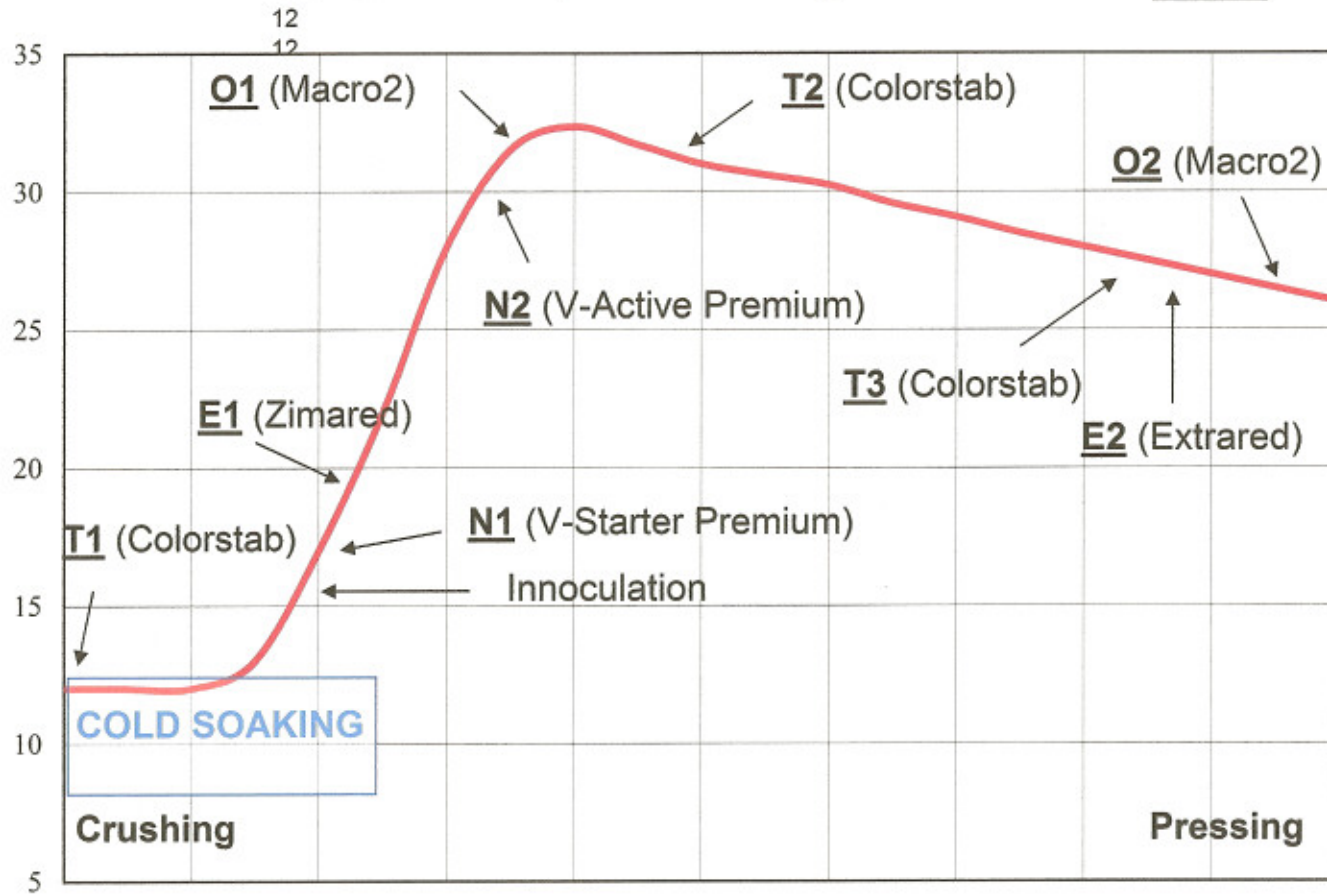


giorni T°

Variation of temperature during fementation

— T°



Managing of the use of products during fementation

		product	description	ACTIVITY
T1	1° addition of tannin	Colorstab	{ ellagitannin gallo tannin catecol tannin	Very active at this stage with high content of oxygen towards oxidation and Polyphenol Oxydas enzymes Less activity towards Polyphenol Oxydas enzymes Active towards Polyphenol Oxydas enzymes
N1	1° addition of nutrients	V-Starter Premium	amino acids	to increase the expression of the varietal aroma
E1	1° addition of enzyme	Zimared	pool of enzymes	targeted towards the extraction of colour
O1	1° addition of oxygen	Macro oxygen.	oxygen	increasing the viability and strength of the yeast
N2	2° addition of nutrients	V-Activ Premium	{ amino acids DAP Am. S.	increasing the viability and strength of the yeast
T2	2° addition of tannin	Colorstab	{ ellagitannin gallo tannin catecol tannin	increasing of the structure Very active at this stage with no content of oxygen. Neutralises the last activity of Polyphenol Oxydas beginning of colour stabilisation
E2	2° addition of enzyme	Extrared	pool of enzymes	for the extraction of polysaccharides
T3	3° addition of tannin	Colorstab	{ ellagitannin gallo tannin catecol tannin	increasing of the structure increasing of the structure Very active at this stage when ther is a large amount of anthocyanins to stabilise
O2	2° addition of oxygen	Macro oxygen.	oxygen	encrease the effect of the colour stabilisation