



LISEM GREEN

Organic yeast nutrient based on purified yeast cell walls

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Organic certified products for organic wines production, Reg. 203/12.

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Yeast hulls for yeast nutrition and regular alcoholic fermentation kinetics. It can be used at the beginning during the rehydration phase in order to provide the yeast with a complete nutritional supply.

During the fermentation it supply organic nitrogen, vitamins and lipid components that are essential for the completion of the fermentation process. The great affinity of the cell walls for endogenous inhibitors (medium chain length fatty acids) allows for a good detoxification of the wine must and a better fermentation end. The same property is very important for the preparation of a mass that is stuck or for second fermentations.

METHOD OF USE

Completely disperse the product in a small amount of water, must or wine and add it to the volume to be treated.

DOSAGE

Rehydration: 10-20 g/hl (1.7-2.5 lbs/1000 gal) calculated on the final volume to be treated
Fermentation: 15 - 25 g/hl (1.9-3.1 lbs/1000 gal)
Second fermentation: 20-40 g/hl (1.7-3.4 lbs/1000 gal) prior to inoculation

PACKAGING

0.5 kg (1.1 lb) packets.

Storage

Store sealed containers in a dry, clean area



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