

FRUCTAL

Organic Supplement for TOP Quality Aromas

USES

Fructal is a new nutrient specifically designed for fermentation practices that aim to maximize fruit expression by the yeast.

Fructal exclusively supplies complex nitrogen and the composition is particularly rich in amino acids that heighten the production of fruity and tropical notes. The pairing with yeast strains such as Fervens Trebby and Fervens Berry, Lalvin 4600, Lalvin 71B and Lalvin RBS give complex and interesting aromatic results.

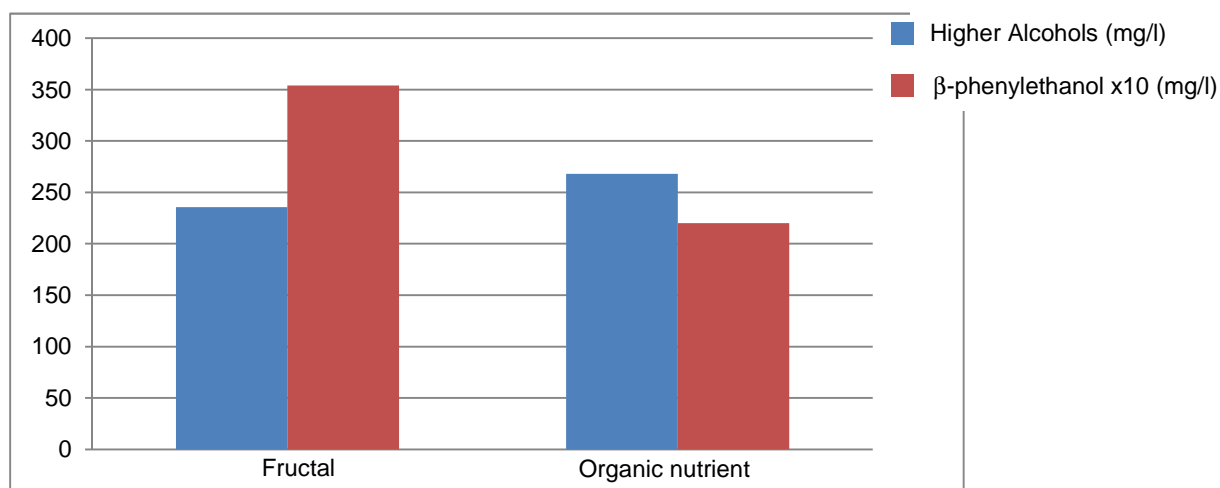
There is reduced presence of amino acids that are hard to assimilate or that can lead to the production of disfavoured compounds (ex: proline, methionine, and arginine).

Even when the yeast do not really need nitrogen, **Fructal** with its balanced amino acid content improves the overall sensory quality of the wine and also gives the sensory aspect described as “full bodied” taste.

Furthermore the presence of vitamins, sterols, unsaturated fatty acids helps guarantee optimal yeast fermentation kinetics even at rather high alcohol levels.

Thanks to organic nitrogen, **Fructal** gives excellent results even when used at 1/3 of the alcoholic fermentation, when added during an aired pumping over of the must-wine.

Fructal, just like all nutrients that are exclusively composed of organic nitrogen, supply limited amounts of YAN, therefore in nutrient deficient musts it is advisable to use an additional source of YAN (ex. Poliattivante F).



Higher alcohol and beta-phenylethanol production. Fructal (30 g/hL) stimulates the synthesis of beta-phenylethanol (rose) in comparison to the synthesis of other higher alcohols (herbaceous notes). Trebbiano, 2013.

METHOD OF USE

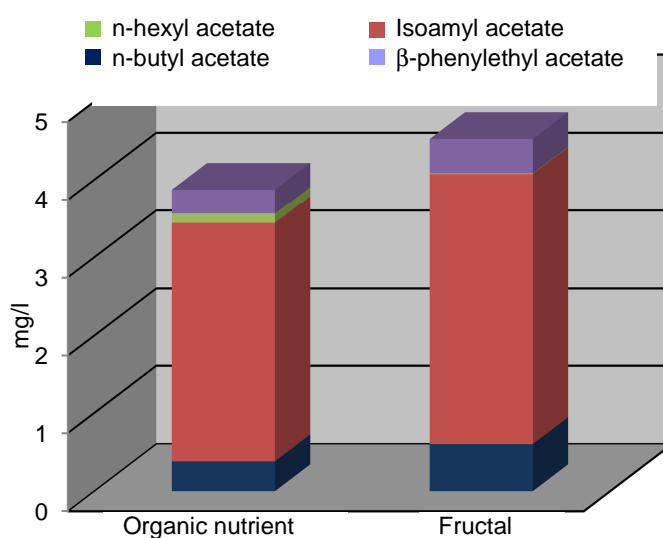
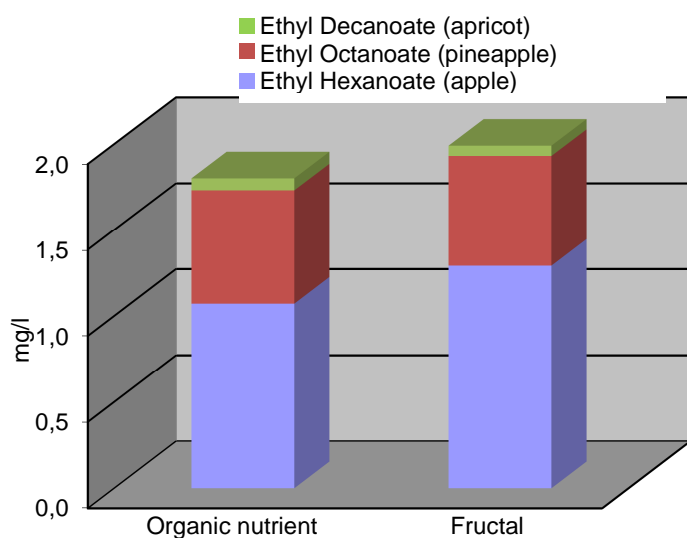
Completely disperse the product in a small amount of water, must or wine and add it to the volume to be treated.

DOSAGE

For fermentation and refermentation: 10-30 g/hl.

PACKAGING

500 g and 10 kg bags.



Production of ethyl and acetate esters (simple and tropical fruits). Fructal (30 g/hL) stimulates the synthesis of both aromatic families. Trebbiano, 2013.