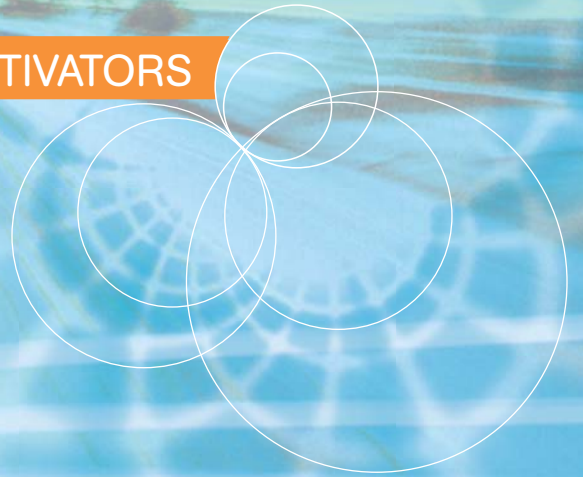


FERMENTATION ACTIVATORS



EVERINTEC

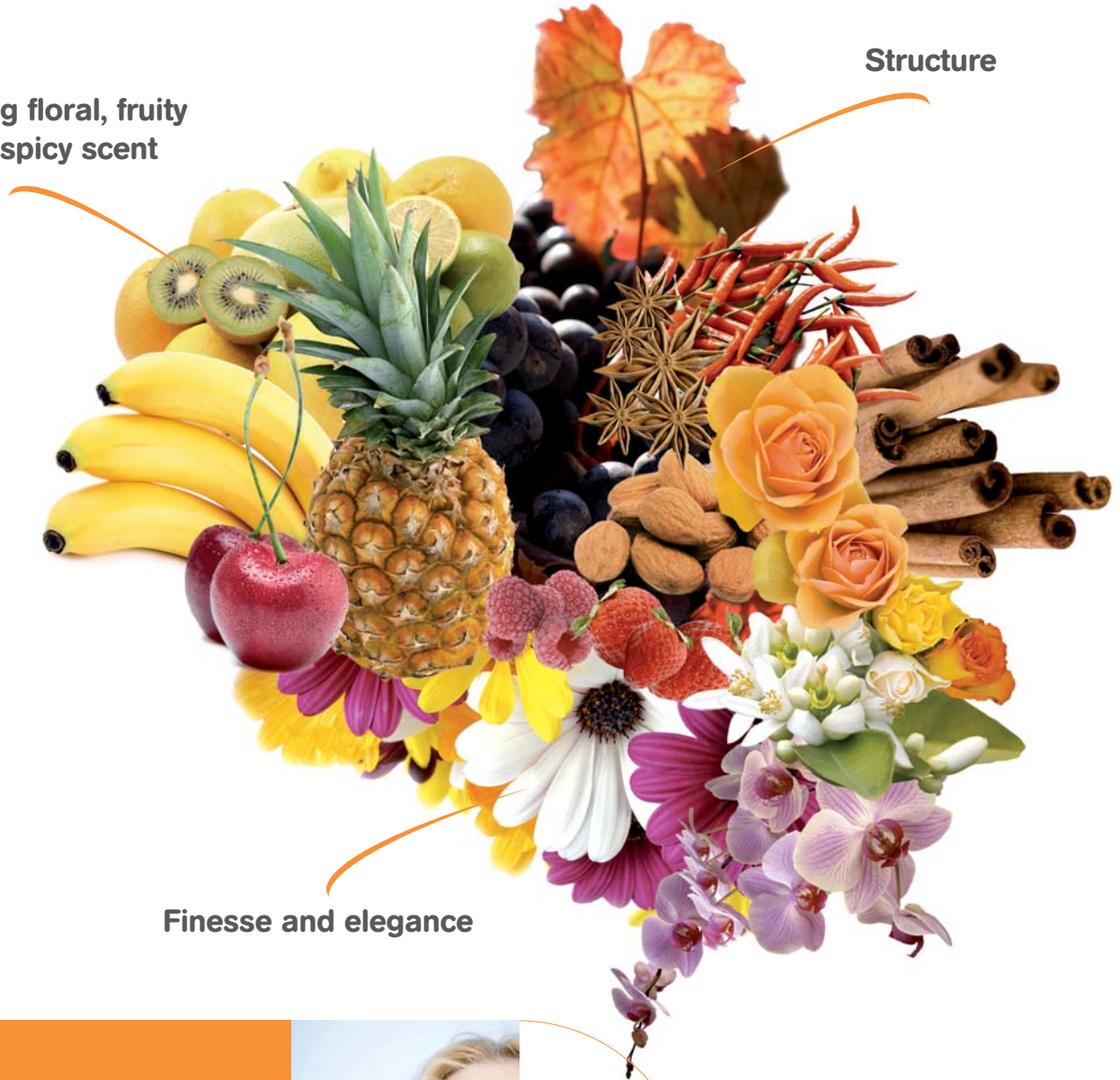
Modern fermentation activators do enhance the quality of wine by acting in synergy with the selected yeast and with the vinification techniques chosen by the Winemaker in accordance to the “project” of wine that he wants to realize.

FERMENTATION ACTIVATORS

Among the main targets:

Exalting floral, fruity
and spicy scent

Structure



Finesse and elegance

Sensory stability
Gustative balance



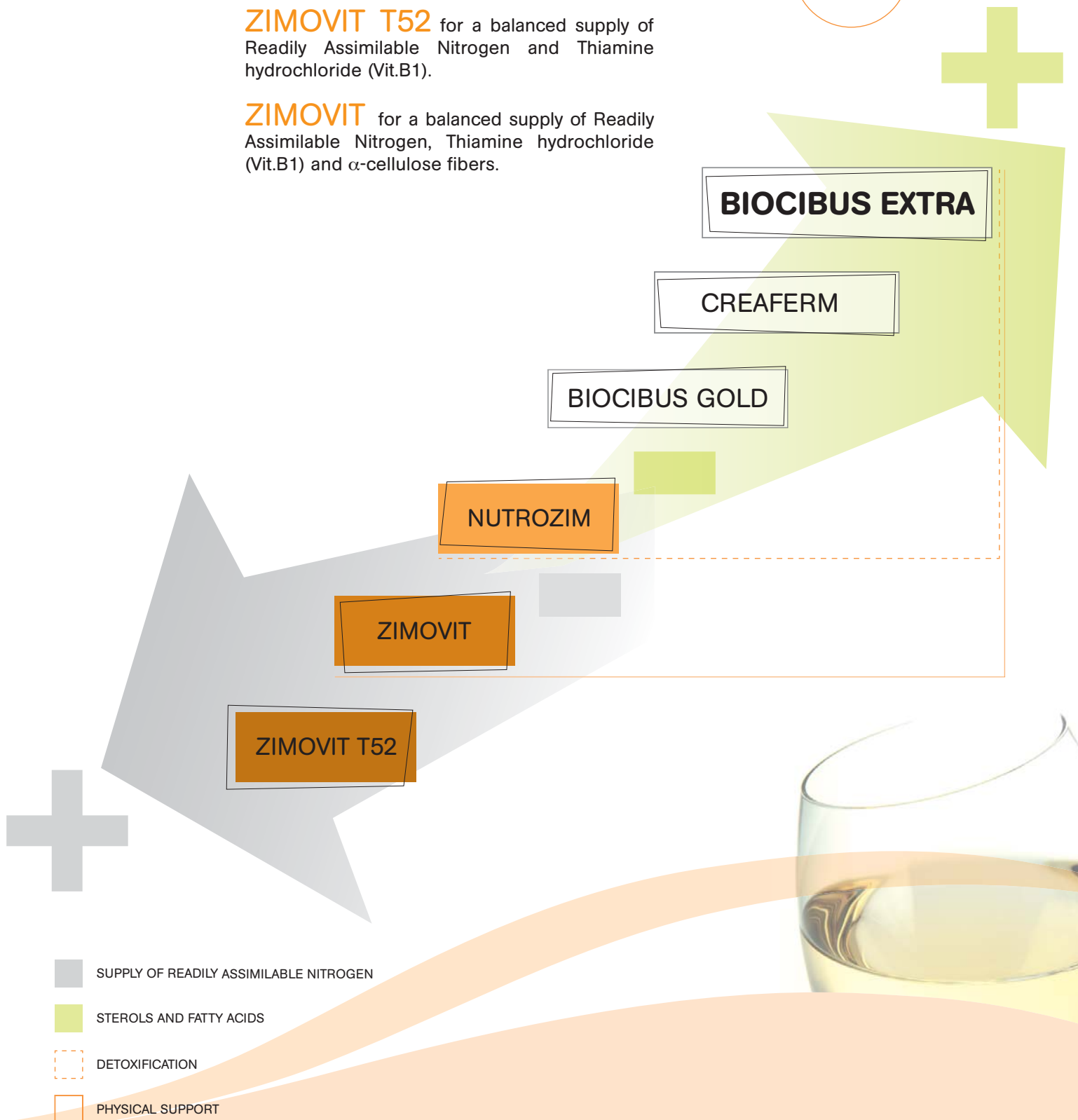
The new activators, therefore, have not only the nourishing function but they also contribute to the flavor and longevity of the wine, for a positive organoleptic development.

It is well known that the “shortage threshold” for Readily Assimilable Nitrogen in the must is around 150 mg/L. When climatic conditions, maturation level and vinification techniques reduce the level of Nitrogen below such value, then there will be a high probability of producing wines that will be anonymous and/or rich in hydrogen sulfide.

EVER proposes:

ZIMOVIT T52 for a balanced supply of Readily Assimilable Nitrogen and Thiamine hydrochloride (Vit.B1).

ZIMOVIT for a balanced supply of Readily Assimilable Nitrogen, Thiamine hydrochloride (Vit.B1) and α -cellulose fibers.



If on one hand nitrogenous nutrition allows for a good quantity of cells, on the other hand it is necessary for these cells to be well nourished and maintained active and vital throughout the entire process of fermentation, right from the onset. With this objective the EVER INTEC “poly-functional activants” play an important role in providing the correct quantity of sterols and saturated and unsaturated fatty acids, fundamental in the maintenance of the functionality of the cellular membrane. The new EVER INTEC activants are rich in amino acids, which constitute the aroma precursors, the only useful mixtures for the aromatic expression of the yeast.



NUTROZIM

Besides supplying Readily Assimilable Nitrogen, it also supplies “growth factors” easily assimilable by the yeast. It is highly recommended for limpid musts, where α -cellulose fibers and yeast cell-walls will provide a physical support to the yeast, a precious detoxification effect and an effective reduction of ochratoxins if present. The prompt release of polysaccharides and mannoproteins does enhance the organoleptic balance, the chemical-physical and the sensory stability of the wine.

BIOCIBUS GOLD

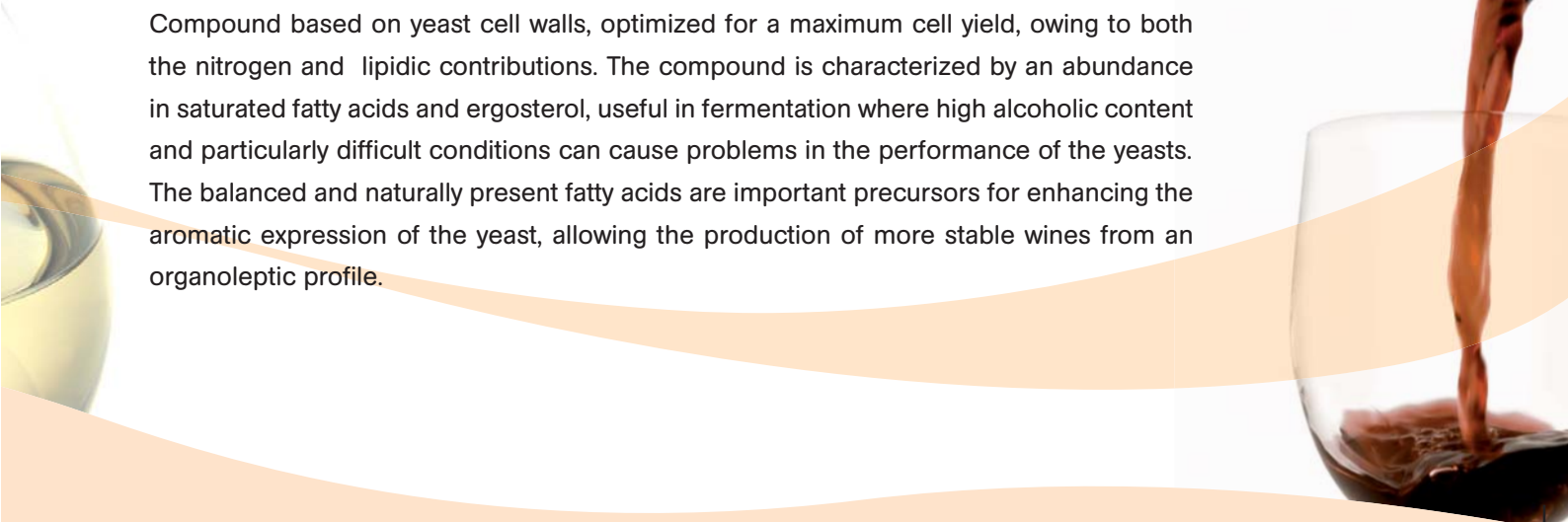
A preparation based on yeast cell walls appropriately selected for a balanced contribution of amino acids and oligopeptides, factors of “growth and survival”. Administered at the beginning of alcoholic fermentation it assures a rapid start and the maintenance of regular kinetics. It allows the development of cellular population characterized by a constant membrane functionality throughout the entire fermentation process.

CREAFERM

Compound based on selected yeast cell walls, with a fine contribution of “noble elements”, particularly sterols and long chain fatty acids and “growth factors” such as amino acids, vitamins and trace elements. The quality of the nutrients is associated to the detoxifying action indispensable in difficult fermentation conditions such as cases of high alcoholic gradations and interrupted fermentation (see procedure).

BIOCIBUS EXTRA

Compound based on yeast cell walls, optimized for a maximum cell yield, owing to both the nitrogen and lipidic contributions. The compound is characterized by an abundance in saturated fatty acids and ergosterol, useful in fermentation where high alcoholic content and particularly difficult conditions can cause problems in the performance of the yeasts. The balanced and naturally present fatty acids are important precursors for enhancing the aromatic expression of the yeast, allowing the production of more stable wines from an organoleptic profile.



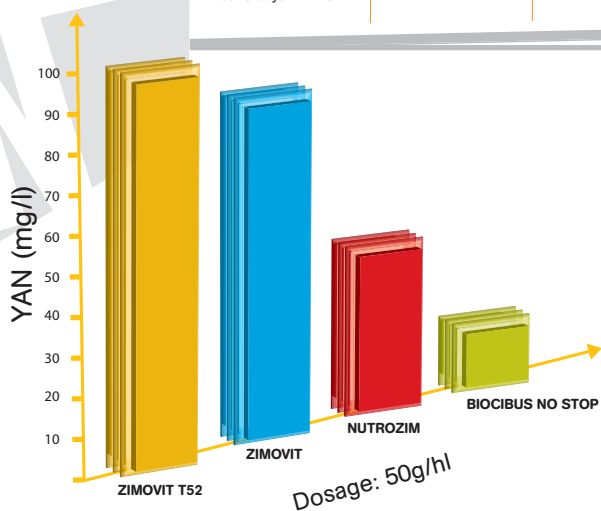
BIOCIBUS NO STOP

When there are risks in the delay or stuck of fermentation or when these symptoms are already taking place (slow kinetics, “reduced” odors, etc...) it is fundamental to perform a specific strategy. **Biocibus NO STOP**, with its yeast cell wall fraction, has an important adsorbent action on the products inhibiting fermentation. Furthermore with its ammonium phosphate fraction it is capable of compensating any deficiency of YAN.

Summing up and application table

ACTIVATORS

	TIME OF ADDITION	DETOXIFYING EFFECT AND REDUCTION OF OCHRATOXINS	PHYSICAL SUPPORT TO YEAST	FERMENTATIONS AT HIGH ALCOHOL CONTENT/STUCK FERMENTATIONS	MAINTENANCE OF MEMBRANE FUNCTIONALITY	AMINO ACID CONTRIBUTION AS AROMA PRECURSORS
BIOCIBUS EXTRA	START and 2/3 of AF	☺☺☺☺☺☺☺☺	☺☺☺☺☺☺☺☺	☺☺☺☺☺☺☺☺	☺☺☺☺☺☺☺☺	☺☺☺☺☺☺☺☺
CREAFERM	START and 2/3 of AF	☺☺☺☺☺☺	☺☺☺☺☺☺	☺☺☺☺☺☺	☺☺☺☺☺☺	☺☺☺☺☺☺
BIOCIBUS GOLD	START and 2/3 of AF	☺☺☺☺	☺☺☺☺☺☺	☺☺☺☺	☺☺☺☺	☺☺☺☺
NUTROZIM 50 g/hl = 50 mg/L APA	START (<150 mg/L) After 3 days FA	☺☺☺	☺☺☺☺	☺☺☺	☺☺☺	☺☺☺
ZIMOVIT 50 g/hl = 90 mg/L APA	START (<150 mg/L) After 3 days FA	☺	☺			
ZIMOVIT T52 50 g/hl = 100 mg/L APA	START (<150 mg/L) After 3 days FA 2/3 FA					



The graph and the chart give the wine expert indications on the functions of the different **EVER INTEC** activants.

In particular the graph demonstrates that **ZIMOVIT T52** contributes the greatest amount of YAN (Yeast Assimilable Nitrogen) without the effect of physical support because it solubilizes in the must/wine.

BIOCIBUS Extra represents the top of the range, it has characteristics and elements that clearly improve the sensory qualities of the wine.



Azienda Certificata ISO 9001:2000
Certificato N. IT06/0451

www.everintec.it



EVERINTEC

EVER s.r.l. Via Pacinotti, 37 30020 PRAMAGGIORE (VE) ITALY tel. +39 0421 200 455 r.a. fax +39 0421 200 460 e-mail: info@everintec.it

Unità locale:

San Giovanni Lupatoto (VR) ITALY tel. +39 045 8751245 fax +39 045 8751247