

# ZIMOVIT T52

## TECHNICAL CHARACTERISTICS

*The recent advancements on fermentations have demonstrated the importance of nitrogen and thiamine (Vitamin B1) during fermentations in order to obtain quality wines. The "deficiency threshold" of nitrogen in musts is 140-150 mg/L.*

*ZIMOVIT T52 is a complex fermentation nutrient, which provides the yeasts (indigenous or selected) the free amino nitrogen (FAN) and thiamine, necessary for a proper alcoholic fermentation. The formulation of ZIMOVIT T52 was studied to render it easily soluble in the mass to be fermented.*

## APPLICATIONS

*The use of ZIMOVIT T52 during the fermentation stimulates the growth and the multiplication of the yeast, with the advantage of obtaining a greater quantity of glycerin and esters and therefore obtaining wines which are more fragrant and smoother.*

*ZIMOVIT T52 is indicated for all fermentation in general, for stuck fermentations and in the elaboration of sparkling wines.*

*In distilleries the use of ZIMOVIT T52 is indicated for virgin and semi-fermented grape pomace, in molasses, ciders and fermentable fruit in order to use up all the residual sugars, with the maximum sugar/alcohol yield.*

## COMPOSITION

*Ammonium sulfate - Dibasic ammonium phosphate - Thiamine hydrochloride*

## DOSAGE AND INSTRUCTIONS FOR USE

*The dosage of ZIMOVIT T52 is normally divided into two phases: at the start (if necessary) and in the first days of fermentation; dissolve ZIMOVIT T52 in a small amount of water, must or wine and add it to the mass to be fermented during pumping over or directly to the yeast must, with aeration. ZIMOVIT T52 can be associated with other complex nutrients such as NUTROZIM, BIOCIBUS o CREA-FERM in accordance to the fermentative process established by the winemaker.*

*Dose: 20 – 100 g/hL for fermentations in general.*

*Note: 100 g/hL of ZIMOVIT T52 supply the maximum allowed dose of Thiamine (60 mg/hL). 50 g/hL of ZIMOVIT T52 supply 100 mg/L of free amino nitrogen (FAN). The regulation CE n° 1410/03 authorizes the use of ammonium salts up to a maximum of 100 g/hL.*

## PACKAGING AND STORAGE

*Bags of 25 kg*

*Store in a cool and dry environment*

**This product is not considered dangerous therefore a material safety data sheet is not necessary.**