

PROTOCOL FOR THE EASY RESTART OF A STUCK FERMENTATION - FOR 100 HL

DAY 1

DETOXIFICATION OF THE STUCK WINE

1. If necessary, cool the tank down to 15-20 °C
2. Add SO₂: 4-6 g/hL
*If Total SO₂ > 150 mg/L: add **Delvozyme®** (lysozyme) at 15-25 g/hL with 2 g/hL SO₂
3. Treat with **Extraferm® D'tox**: 3-4 Kg
4. Let settle and rack after 24 hours

EXTRAferm® D'tox



DAY 2

REHYDRATION OF FERMIVIN CHAMPION BOOSTER

1. Dilute 1.5 Kg sugar in 50 L water at 38 °C
2. Add 3 Kg **Fermivin CHAMPION BOOSTER** to this solution
3. Leave to rehydrate for 30 minutes



1.5 Kg sugar
50 L water
38 °C

mix



2-3 min



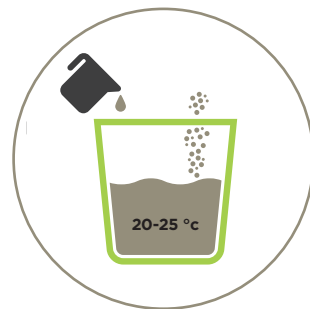
DAY 2

PREPARATION OF THE RESTART INOCULUM

Add to the rehydrated suspension of **Fermivin CHAMPION BOOSTER**:

1. Water: 70 L (at room temperature)
2. 12 Kg sugar and 50 L stuck wine and mix
3. **Maxaferm**: 70 g
4. Let it cool down to 20-25 °C
5. Wait until the density reaches 1005 (maximum 24 hours)

MAXAferm®



DAYS 3 AND 4

ACCLIMATISATION OF THE RESTART INOCULUM

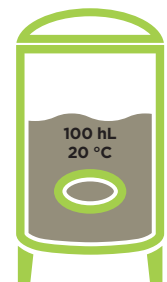
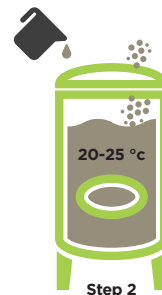
STEP 1: add to the inoculum

- Stuck wine: 140 L
 - Water: 70 L (room temperature)
 - Sugar: 25 Kg
 - **Maxaferm**: 180 g
- Wait for +/- 24 hours (or density ≈ 995)

STEP 2: add to the inoculum

- Stuck wine: 450 L
 - Water: 50 L (room temperature)
 - Sugar: 25 Kg
 - **Maxaferm**: 400 g
- Wait for +/- 24 hours (or density ≈ 995)

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Add the acclimatised inoculum to the tank containing the stuck wine that was previously detoxified and racked.



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ADVANCED WINEMAKING SOLUTIONS