

## VI - CONTROL

SUPPLEMENTATION - DETOXIFYING AGENT

VI - Control is inactivated yeast.

### ORGANOLEPTIC FEATURES

ASPECT powder

COLOUR crean

AROMA slight yeasty

### APPLICATIONS

During first and second fermentation:

VI - Control absorbs medium-chain fatty-acids and residual pesticides, physically supports yeast cells, prevents sluggish and stuck fermentations, reduces the risk of sulfur compound formation and assures aromatic cleanliness.

In the case of stuck fermentation:

VI - Control acts as a detoxifying agent and helps restart the fermentation.

### FEATURES

VI - Control adsorbs substances present on grapes or produced during fermentation that may slow the metabolic activity of yeast or cause abnormal odors.

Product conforms to Codex CEnologique International.  
i Product approved for winemaking, in accordance with: Regulation (EU) 2019/934 and subsequent amendments

i This document is based on the manufacturer's technical datasheet.

### PACKAGE

1 kg bgs.

25 bags.

### CONSERVATION

Sealed package: store in a cool, dry and well ventilated place.

Opened package: carefully reseal and store as indicated above.

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APPLICATION ADVICE

### RECOMMENDED DOSE

IN FERMENTATION  
AND IN CASE OF STUCK  
FERMENTATION 20 – 40 g/hL

DURING THE SECOND  
FERMENTATION OF  
SPARKLING WINE 5 – 20 g/hL

### HOW TO USE

Dissolve **VI - Control** in water at a ratio of 1 to 10.

Wait 15-30 minutes then add uniformly to the must or wine to be treated.