

Martin Vialatte

Australian Certified Organic - Oenological products



YEAST:

Vialatte Ferm® W12

Yeast for the elaboration of elegant and round wines.

Code: LEVUR0041

Vialatte Ferm® W28

Yeast for the production of aromatic white and rosé wines.

Code: LEVUR0042

Vialatte Ferm® R71

Yeast for the elaboration of fresh and aromatic red and rosé wines.

Code: LEVUR0038

Vialatte Ferm® R82

Yeast for the elaboration of complex and fruity red wines made from ripe grape varieties.

Code: LEVUR0039

Vialatte Ferm® R96

Yeast for the elaboration of fresh red wines with fruity and spicy aromas.

Code: LEVUR0040

SO. Delight®

Yeast for the production of aromatic white and rosé wines.

Code: LEVUR0011

SO. Flavour®

Yeast for the production of intense, complex and fruity red wines.

Code: LEVUR0008

SO. Fruity

Yeast for the elaboration of fresh and fruity red wines.

Code: LEVUR0012

SP7®

Yeast for the production of high quality sparkling wines.

Code: LEVUR0005

NUTRIENT:

Nutricell® AA

Organic nutritional supplement, rich in amino acids, for high quality alcoholic fermentations.

Code: NUTRI0001



FINING:

ProVGreen® Pure Must

Pea proteins selected for the clarification and oxidation treatment of must.

Code: PROVG0010

ProVGreen® Pure Wine

Pea proteins selected for the fining and refining of wines.

Code: PROVG0012

ProVGreen® L100

Pea proteins in solution for the clarification of musts and wine.

Code: PVLLG0000

KTS FLOT®

Specific combination of non-allergenic fining agents of plant origin for optimum flotation of musts.

Code: KTSFL0000

TANNIN:

Similoak®

A unique blend that develops a sensation of sweetness and aromatic complexity in red wines – used to replace the use of oak chips/shavings at the crusher.

Code: SIMIL0002

Taniraisin

Grape Skin Tannin to stabilise anthocyanins and enhance aromatic sharpness and intensity. Refreshes aromas and improves balance in the mouth.

Code: TANIR0000

Tanipepin

Grape seed tannins in granular form for the clarification, stabilization and balance of red and rosé wines.

Code: TANIP0000

YEAST PRODUCT:

Open Pure

OPEN PURE is a preparation exclusively made up of purified mannoproteins from Saccharomyces cerevisiae yeast. Open Pure enhances volume and length in the mouth as well as aromatic intensity, without altering the wine profile.

Code: OPENP0000