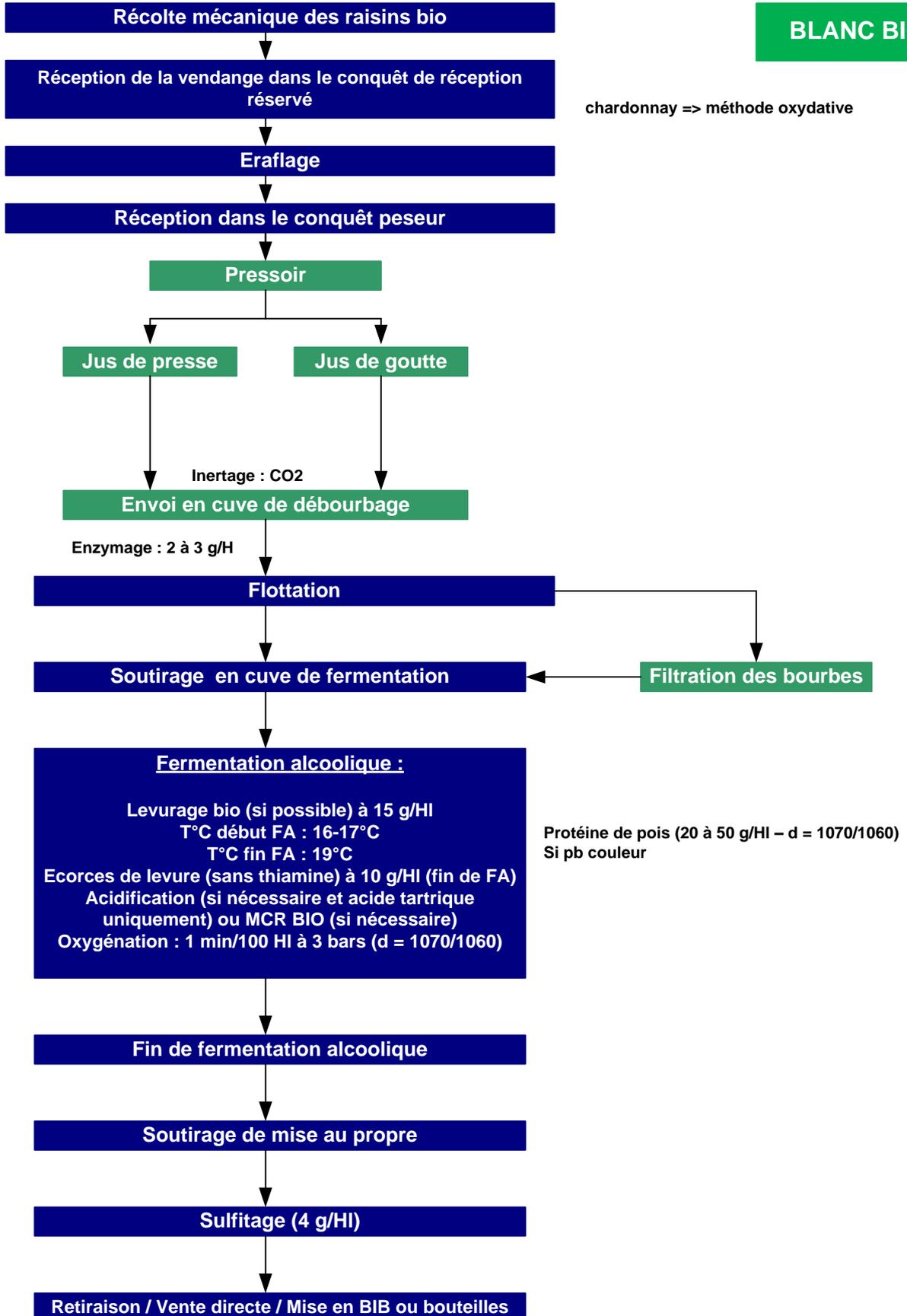
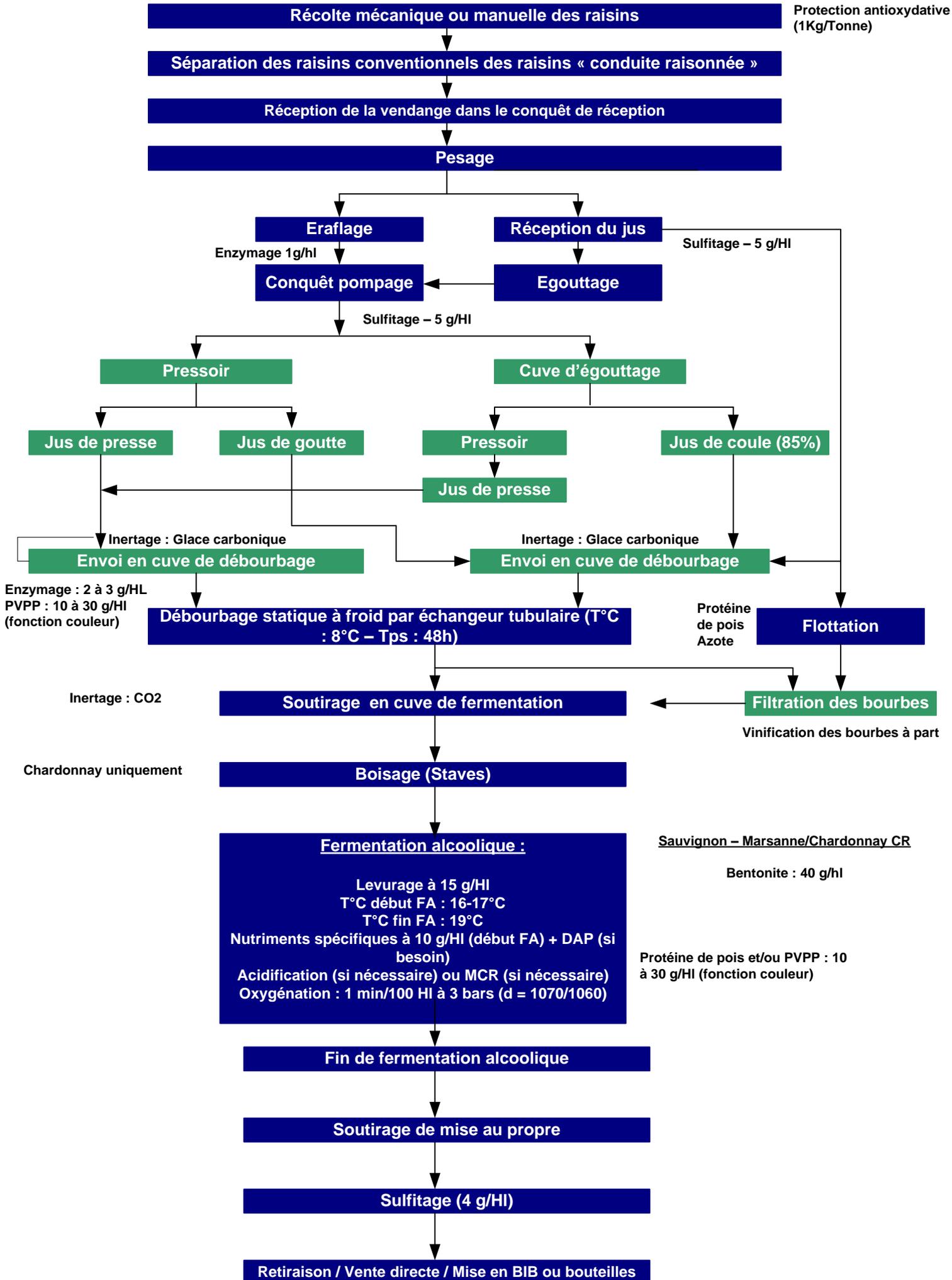


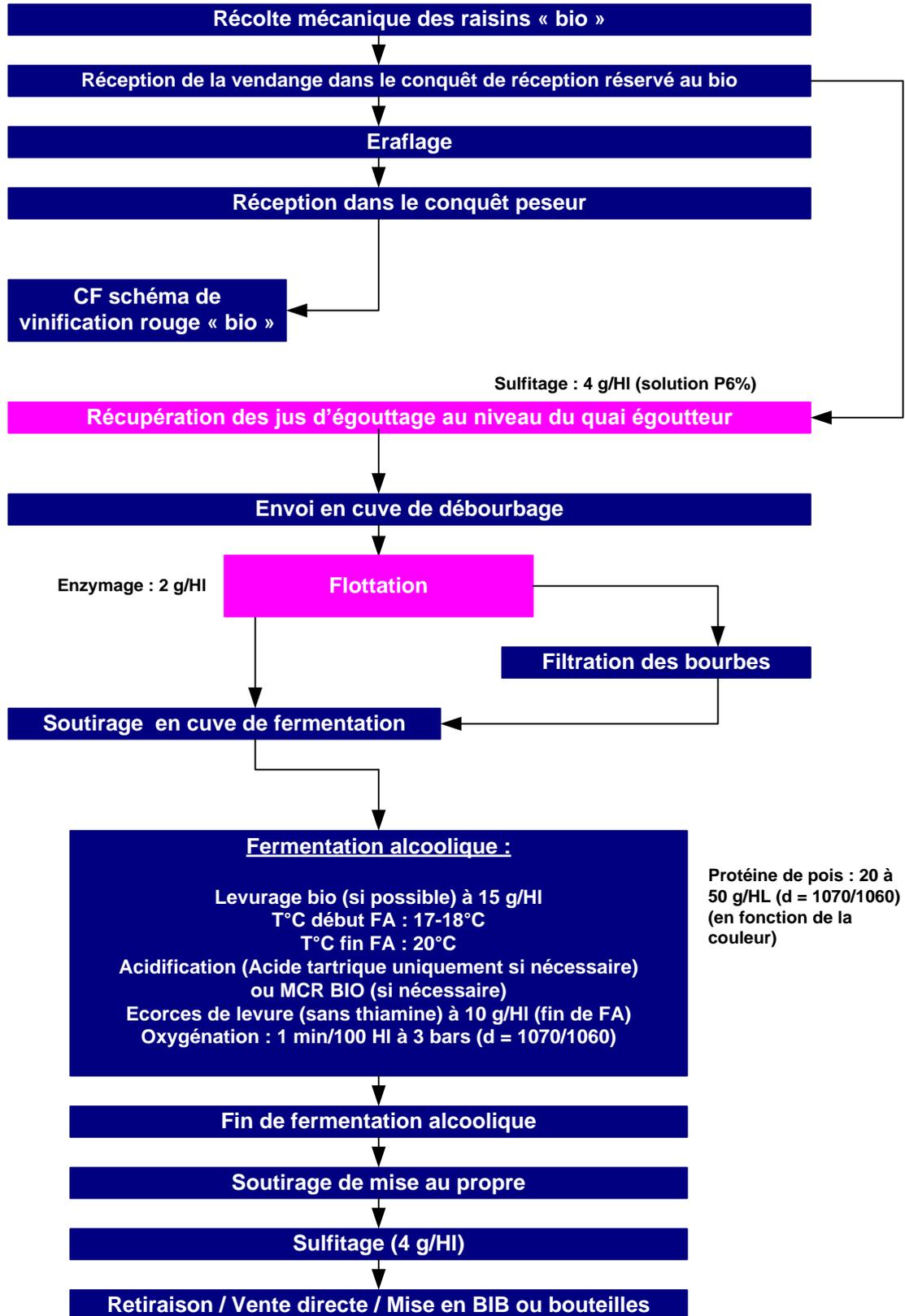
**BLANC BIO**



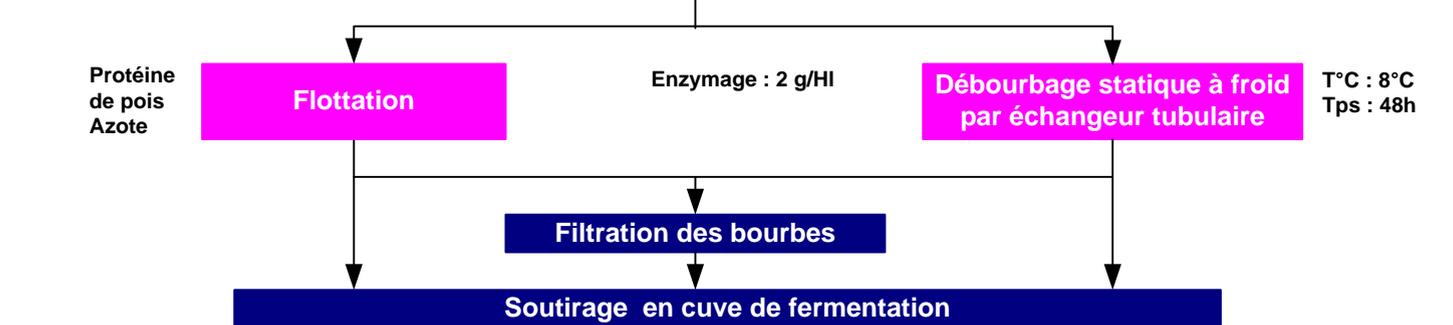
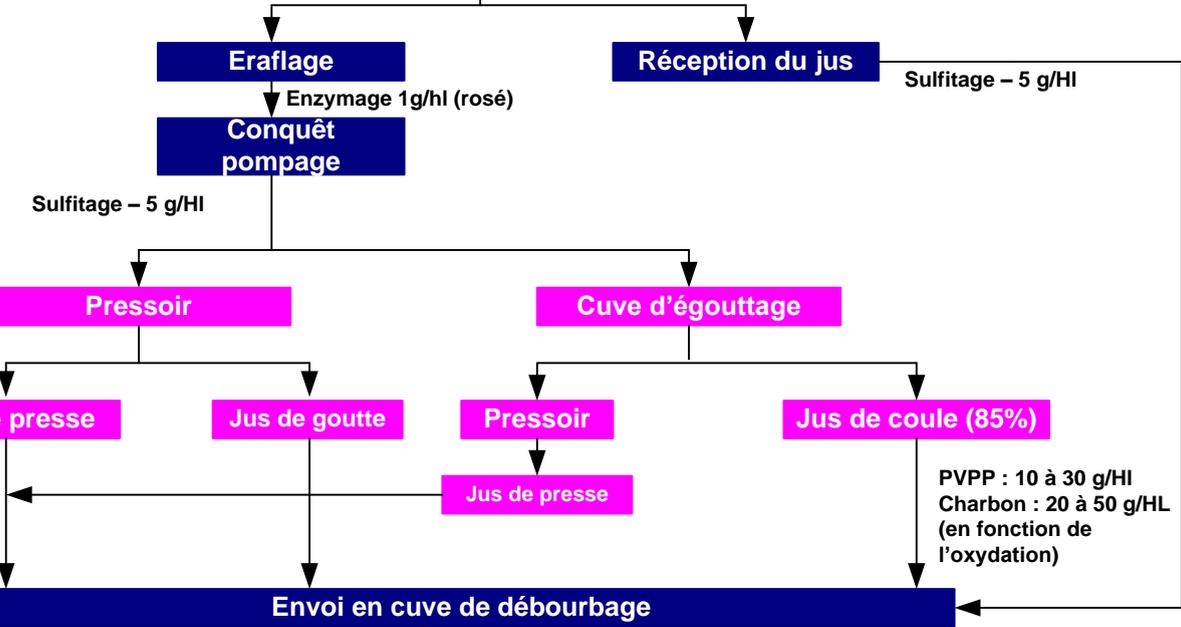
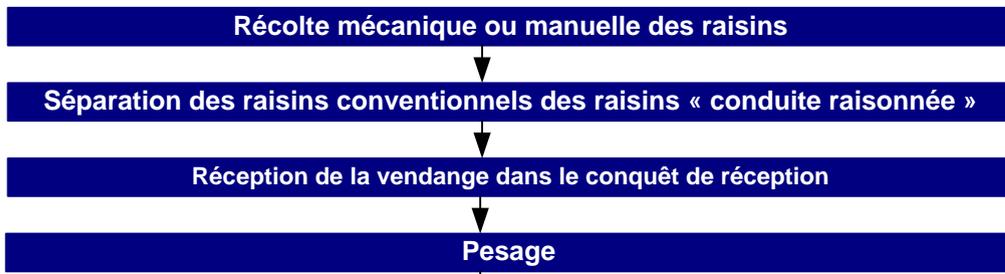
Protection antioxydative (1Kg/Tonne)



**ROSE BIO**



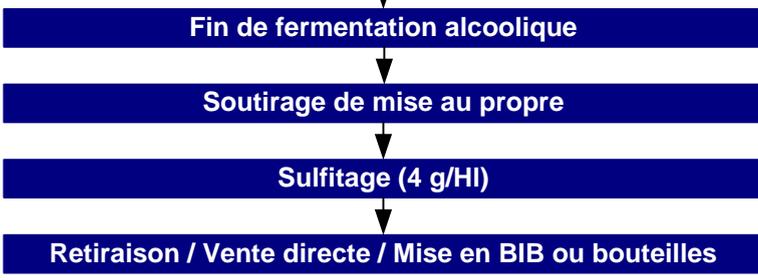
**ROSE**



**Fermentation alcoolique :**

Levure à 15 g/Hl  
T°C début FA : 17-18°C  
T°C fin FA : 20°C  
Nutriments spécifiques à 10 g/Hl (début FA) + DAP (si besoin)  
Acidification (si nécessaire) ou MCR (si nécessaire)  
Oxygénation : 1 min/100 Hl à 3 bars (d = 1070/1060)  
Bentonite (d < 1020 ) : 20 g/Hl

Protéine de pois et/ou PVPP : 10 à 30 g/Hl (fonction couleur)



ROUGE BIO

