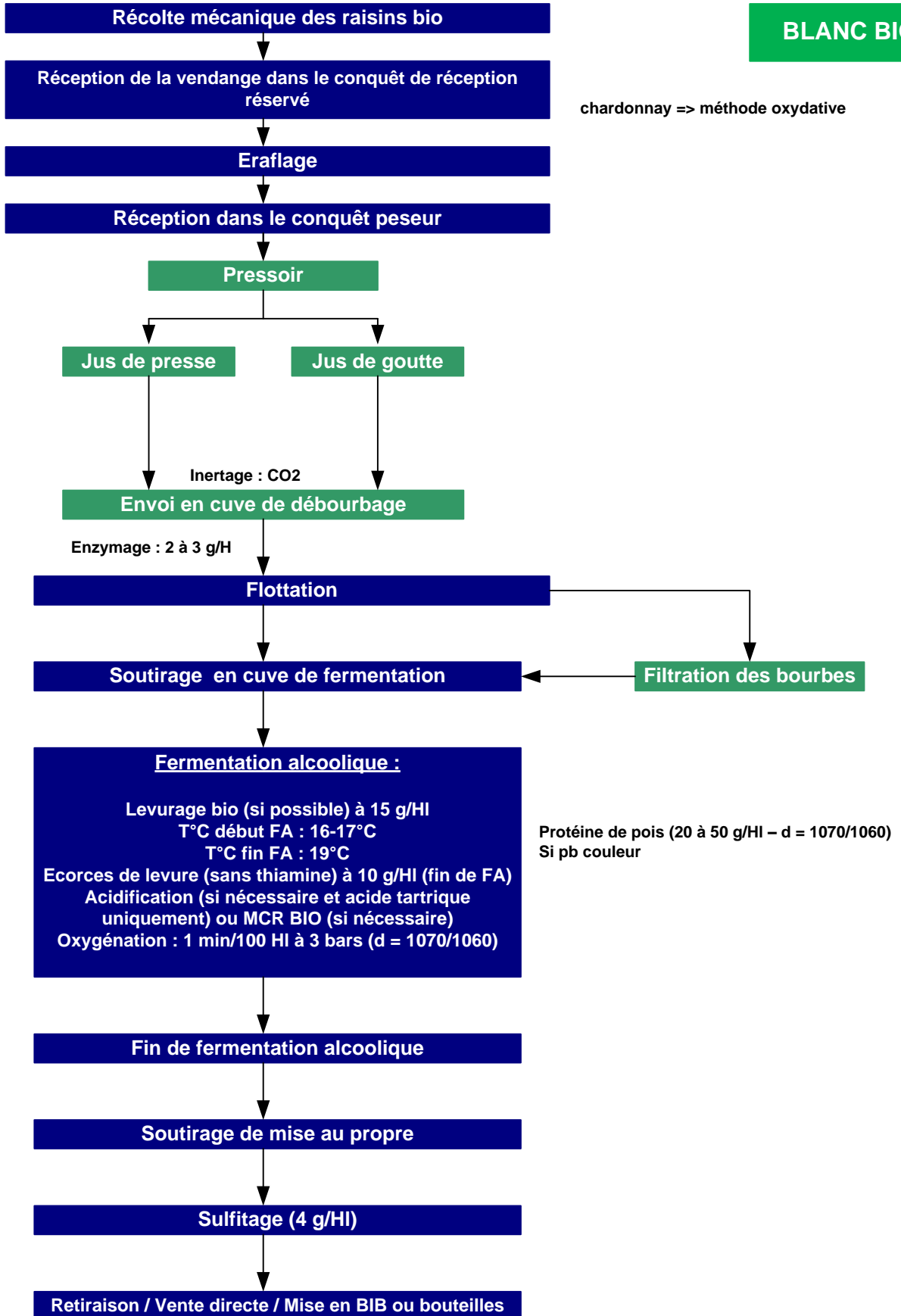
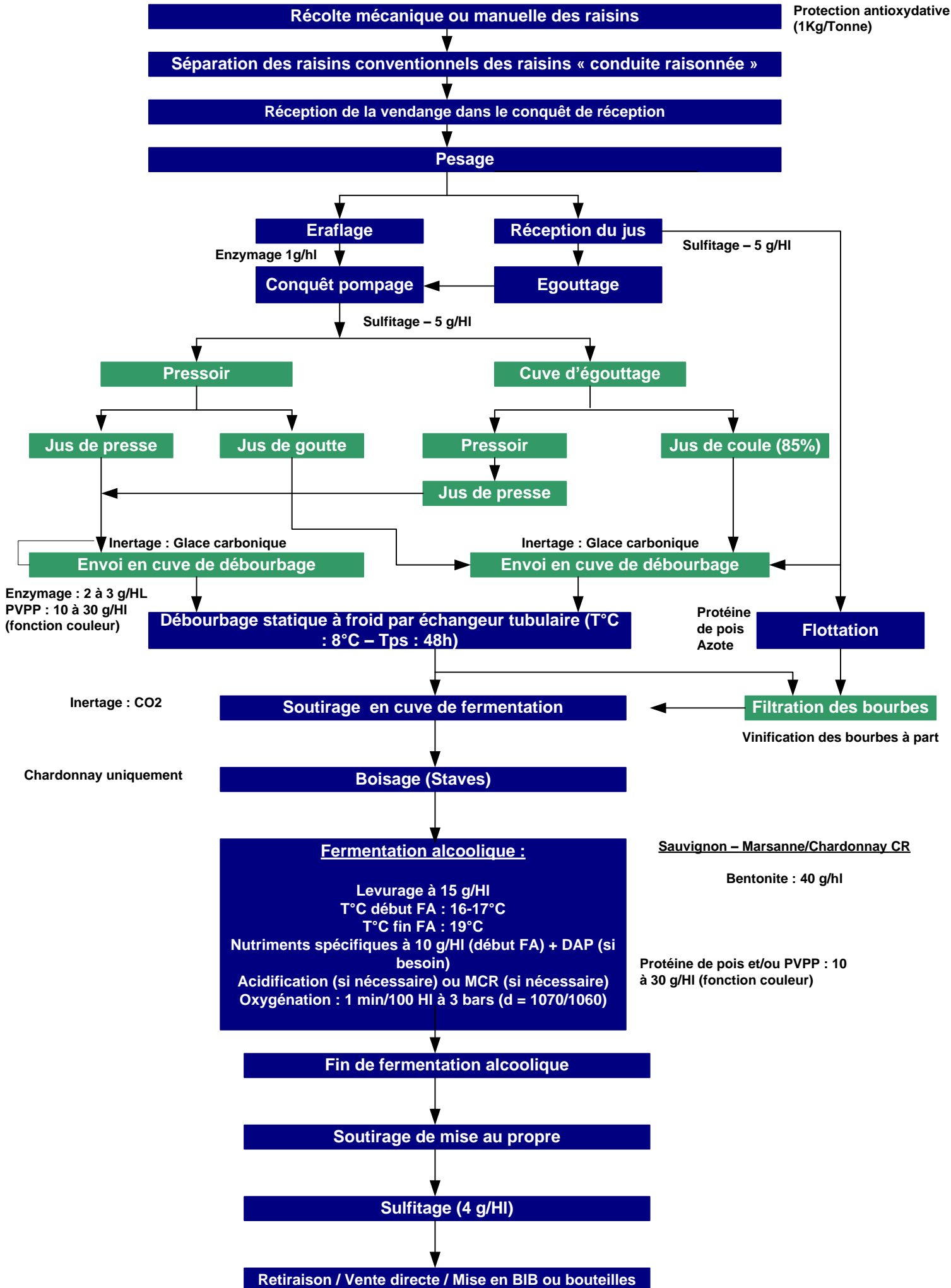


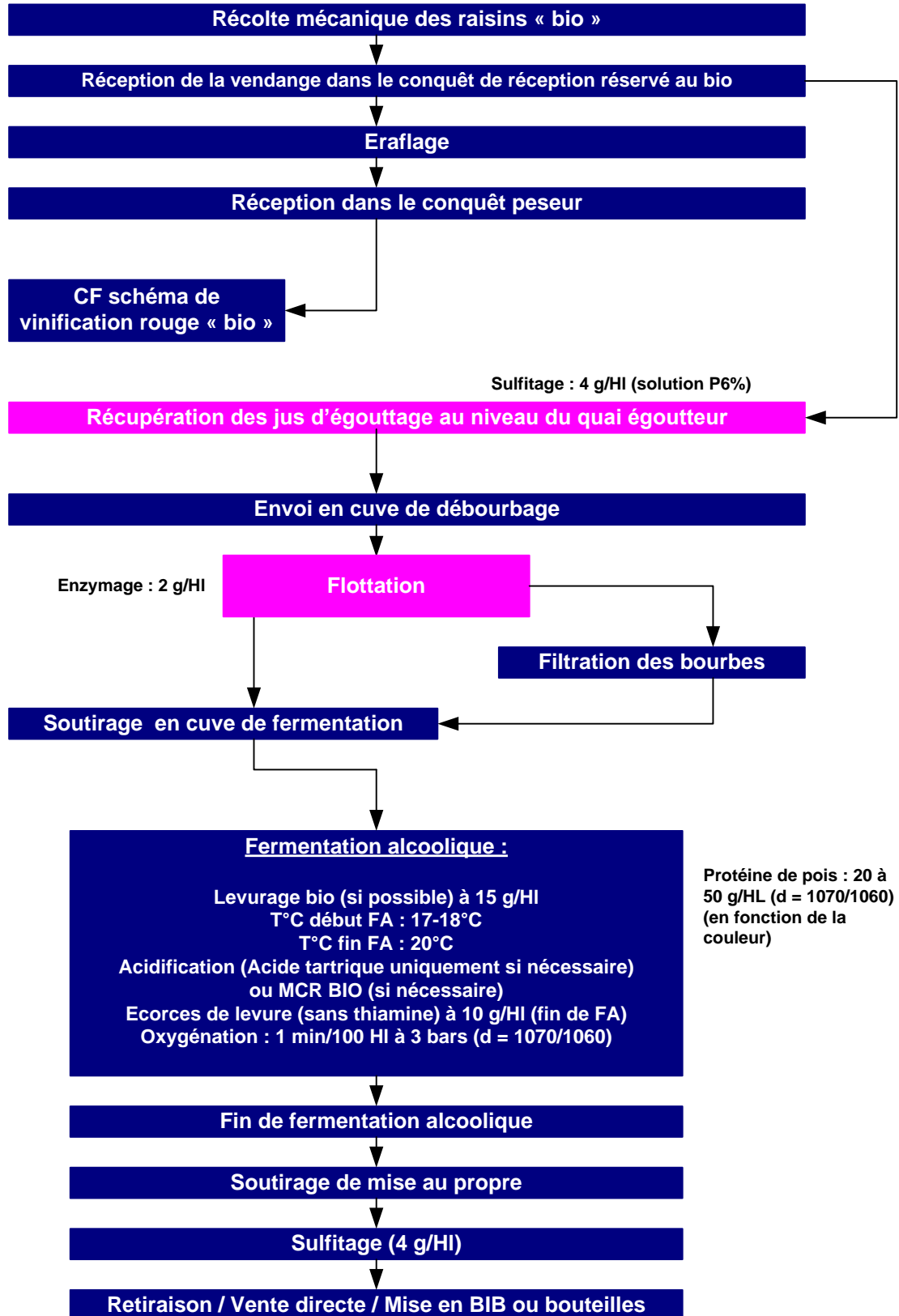
BLANC BIO



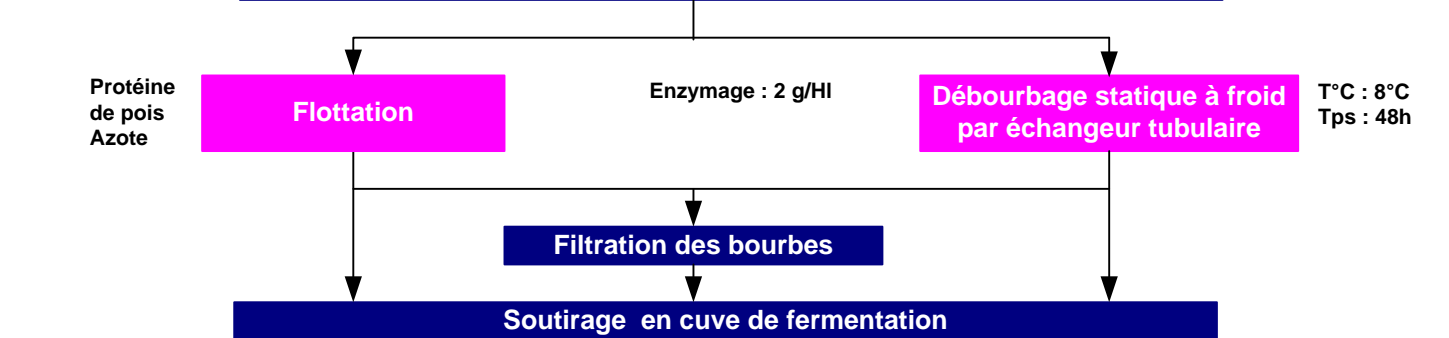
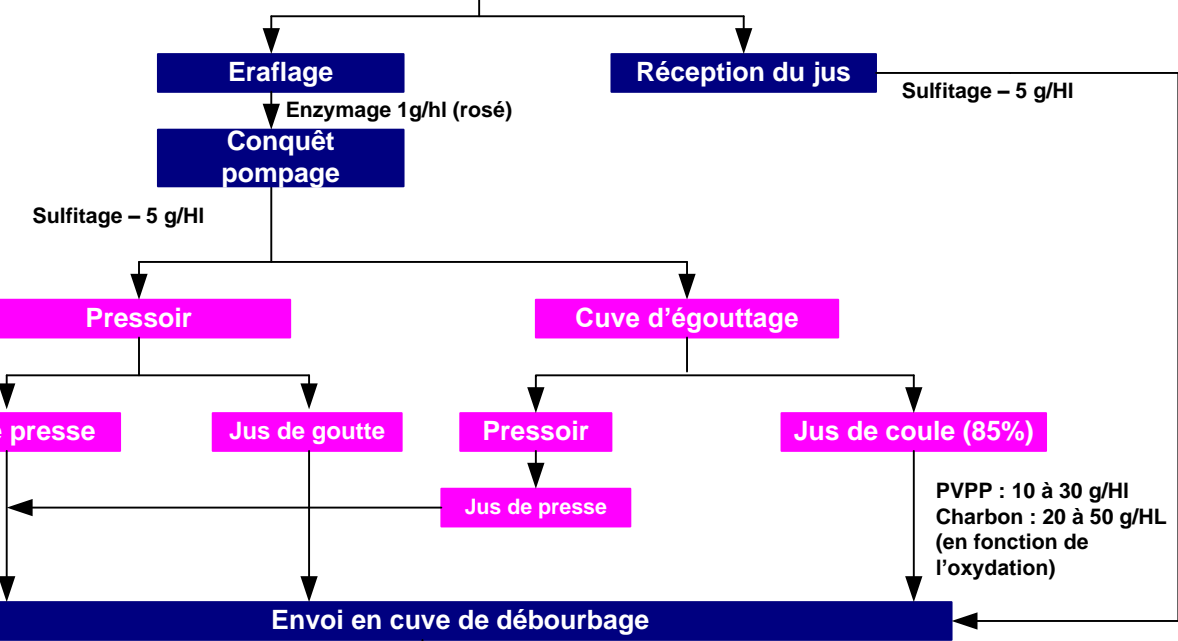
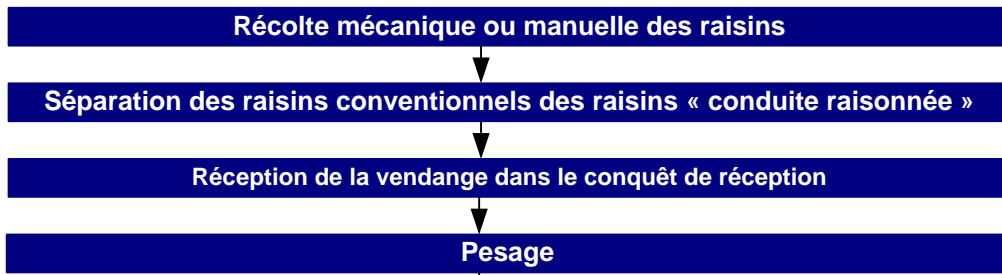
Protection antioxydative (1Kg/Tonne)



ROSE BIO



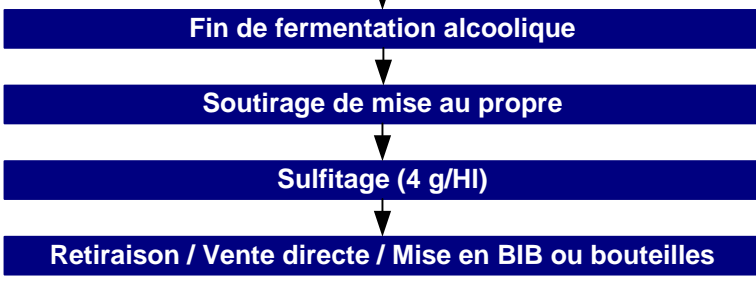
ROSE



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

