

RESTART PROTOCOL

STEP 1: WINE

1. Rack/centrifuge.
2. Adjust wine temperature to 20 °C.
3. Adjust TSO₂ 10-20 ppm[†].
4. **BIOACTIV** 400 (red) - 600 (white) ppm.
5. **THIAZOTE** 200 ppm.
6. Mix wine anaerobically every 12 h, or continuously if possible.
7. After 48 h (minimum), Step 2.

[†] Only if malolactic fermentation is complete.

STEP 2: YEAST

Per 100 hL:

1. Water[‡] 50 L @ 40 °C + juice concentrate 2 kg.
2. **DYNASTART** 3 kg (300 ppm), then homogenise.
3. **ACTIFLORE B0213** x 5 kg (500 ppm).
4. Wait 20 minutes, homogenise, then immediately add 20 L treated stuck wine from Step 1 at 20 °C.
5. Wait 10 min, cooling slowly to 20 °C; Step 3.

[‡] Containing no chloride or fluoride.

STEP 3: ACCLIMATISATION AND INOCULATION

1. Take 5 % volume of treated stuck wine from Step 1.
2. Adjust alcohol to 8 %, sugar to 20 g/L and temperature to 20 °C.
3. Add the yeast starter from Step 2, ensuring temperature 20 ± 5 °C.
4. Maintain inoculum at 20 °C with aeration until density = 0.5 °Brix (= 0.3 Baumé).
5. Add another 5 % volume of stuck wine at 20 °C.
6. Maintain inoculum at 20 °C with aeration until density = 0.5 °Brix (= 0.3 Baumé).
7. Add into main volume of wine at 20 °C.