

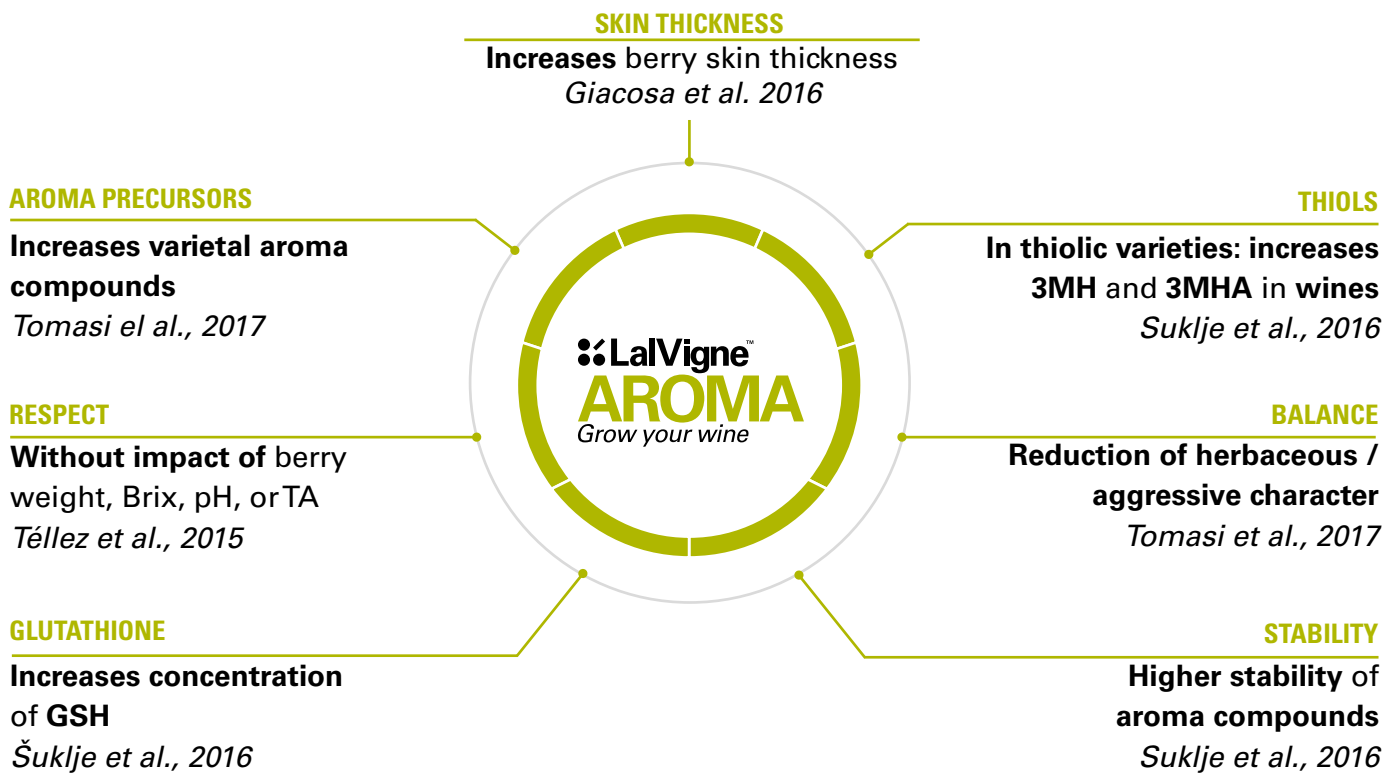


LalVigne™
AROMA
 Grow your wine

Increases and advances the accumulation of aromatic precursors



Foliar application to improve ripening from veraison
 Uniform veraison. Homogeneous maturation
 Better grapes, better wine
 Greater complexity of aroma, better balance and longevity



Characteristics

Composition

100% specific fractions of selected inactivated yeast.

Saccharomyces cerevisiae.

Non GMO.

Package size

3 kg bag.

Storage

Non-flammable product.

Store in sealed original packaging.

Avoid extreme storage conditions.

Organic Agriculture

Product suitable in organic farming according to CE n°834/2007 and 889/2008 regulation.

Product compliant under NOP

Controlled by ECOCERT SA F – 32600

Check local organic certification requirements



Foliar application

1^a 3 kg / ha
(6.6 lb / 2.5 acre)

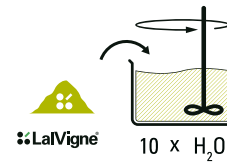
2^a 3 kg / ha
(6.6 lb / 2.5 acre)



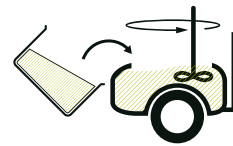
①	➡	➡	➡	➡	➡	➡	➡
8	9	10	11	12	13	14	
15	16	17	18	19	20		
22	23	24	25	26	27	28	
29	30	31					

1st Application = beginning of veraison

2nd Application = 7 - 14 days after 1st



Suspend **LalVigne™ AROMA** in 10 times its weight of water and stir/agitate to mix.



Dilute in water for its application

Keep the agitator running during the application.



Avoid leakage losses



LalVigne™ Preparation & Application

The information herein is true and accurate to the best of our knowledge however this data sheet is not to be considered as a guarantee expressed or implied or as a condition of sale of this product.

Ver 1.0 / 07.2019



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture