

organic   
forever



IT BIO 007 056221

Range of certified products designed for  
Organic Wine production



ever

# Vinification

## ● Enzyme

### **EVERZYM B\***

EVERZYM B is a concentrated and liquid enzyme preparation for the production of Organic Wine in accordance to the dispositions of Reg. CE N. 203 /2012 and Reg CE n. 834/2007. EVERZYM B is a pectinase preparation specifically designed for an efficient must clarification, even at low pH; it shows activity both on soluble and insoluble pectin. For Organic Wines clarification, its use is suggested just after the soft press, on the free-run juice, or even during the filling up phase of the press itself, so to facilitate the must clarification afterwards.

## ● Yeast

### **MYCOFERM BIO 12 B**

MYCOFERM BIO 12 B is an ORGANIC Dry Active Yeast (DAY) *Saccharomyces cerevisiae* endowed with good strength, which allows for running regular, safe and complete fermentations. MYCOFERM BIO 12 B is produced in compliance with Regulation CE 834/2007 and is emulsifiers-free. Suitable for the preparation of organic wines derived from white, red and rosé organic musts. It is characterized by a good alcohol tolerance and vitality and it is suggested for late harvest, for raisin grapes, as well as in preparation of sparkling wines. As far as nutritional needs are concerned, MYCOFERM BIO 12 B has an average demand; a proper nitrogen support will favor its top capacity of aromatic expression.

## ● Ativators

### **BIOCIBUS ACTIVE**

BIOCIBUS ACTIVE is a complex nutrient based on selected yeast-derivates of organic origin, formulated for a correct performance of the alcoholic fermentation. All its components develop a synergic action that will maintain the yeast in excellent physiological conditions throughout the whole Alcoholic Fermentation. BIOCIBUS ACTIVE assures a good supply of fatty acids and sterols, essential to the yeast's membrane functionality. The yeast walls do perform an absorbent activity with respect to inhibitive factors, whereas the components deriving from the yeast's lysis will supply amino acids, vitamins and survival factors, which are of primary importance in all the different steps of fermentation.

### **ZIMOVIT B\***

ZIMOVIT B is an inorganic and complex fermentation activator, formulated in accordance with Reg. CE N. 203/2012. Composed by Di-Ammonium Phosphate (DAP) associated to Thiamine hydrochloride. ZIMOVIT B integrates the available FAN to the yeast all along the fermentation, thus promoting a regular kinetics and minimizing the risk of fermentation slowdowns, as well as organoleptic deviations. To be associated with BIOCIBUS ACTIVE when treating stuck fermentations.

## Crushing



Everzym B



## Flotation / Static Settling

Everclar Bio - Mycoferm Bio 12B  
Biocibus Active - Zimovit B



# Clarification and Stabilization

## Clarification agents

### EVERCLAR BIO

EVERCLAR BIO is an allergen-free fining agent, derived from organic raw materials and developed for stabilization and clarification of white, rosé and red wines.

EVERCLAR BIO acts on the protein stability thanks to a selected bentonite that secures compact sediments and reduced loss of final product.

The high dissolving capacity, the reduced dosage and a prompt flocculation, favor a quick action, which preserves the organoleptic characteristics of the treated wines, improving filterability and clearness. Very helpful in must clarification.

### FISHCOLL BIO

FISHCOLL BIO is an allergen-free fining agent based on isinglass, obtained from raw materials of organic origin, designed for the production of premium white, rosé and red organic wines. Possesses a high Bloom grade, acts even at low dosage and let quickly obtain an excellent clarification. Its extreme respect to the aromatic complex, present in the wine, suggests the use of FISHCOLL BIO throughout the entire production cycle, from must clarification to wine stabilization.

## Gum Arabic

### ARABIC BIO

ARABIC BIO is an organic gum arabic in powder, free of additives and preservers, selected for the production of white, rosé and red organic wines of quality.

ARABIC BIO is easily soluble in water or directly into the wine and is micro-filterable. ARABIC BIO brings volume and softness to the wine, exalting the feeling of fullness. It also assures a better colloidal stability and, if used just prior to the bottling, it helps in protecting against possible cases of turbidity and precipitates (color, proteins etc.) that might occur during the conservation in bottle.

*\*: products suitable for organic wines production according to Reg. CE N. 203/2012, even if not obtained from organic raw materials.*



# Notes and legal references



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On August 1 2012 the Regulation (UE) 203/2012 has been enforced, so having officially established the birth of the Organic Wine in the European Union.

For the production of an Organic wine, a series of requisites must be respected:

- Wines must be obtained from Organic raw materials;
- Wines must be processed in respect of restrictions established to the enological practices in the traditional vinification;
- The products used must be present in the positive list of the permitted substances;
- The use of sulfur dioxide must be limited.

Following practices are expressly prohibited: electro dialysis for tartrate stabilization; partial cold concentration; cations exchange; physical elimination of SO<sub>2</sub>; partial alcohol reduction.

Thermal treatments are permitted for temperatures lower than 70 °C; filtration cannot be tighter than 0.2 µm.

The use of additives and processing aids must be according to what prescribed in the annex VIII bis of the above mentioned regulation where **it is specified that, should the organic origin versions of yeast, gelatin, vegetal protein, isinglass, egg albumin, tannins and gum arabic, be available in the marketplace, they must be used.**

In consideration of such regulations, EVER has developed "Organic for Ever" line of products, which totally respond to the expectation of the ORGANIC sector.



Azienda con Sistema di Gestione della Qualità  
certificato ISO 9001:2008 - certificato N. IT06/0451