

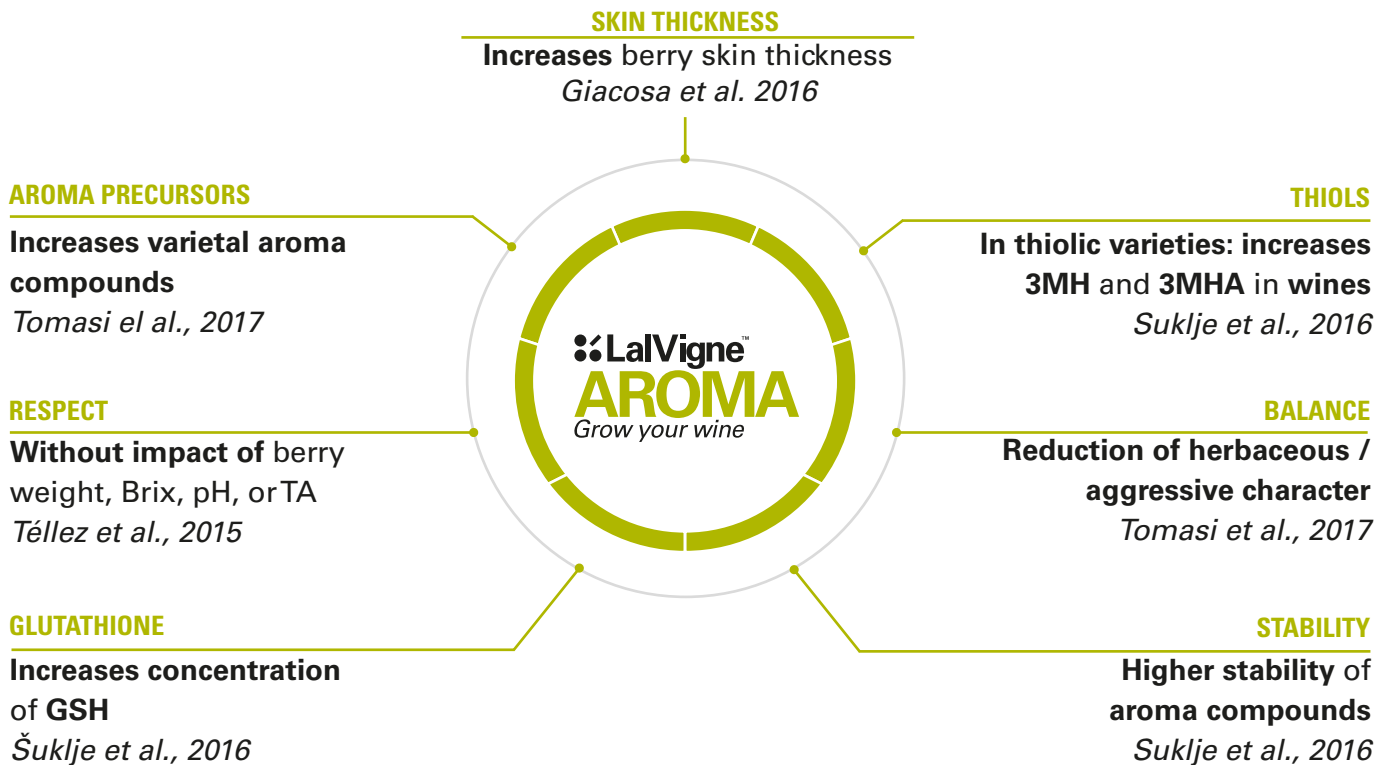


LaVigne™
AROMA
 Grow your wine

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.

Packaging

1 hectare (2.5 acres) carton

Each box contains 2x3 kg bags for two applications.

Total weight: 6 kg.

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



Dose

1 treatment = 2 applications

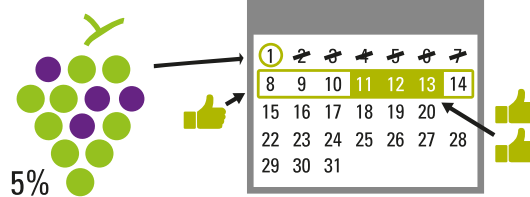
Recommended dose by application on vines

3 kg / ha (6.6 lb / 2.5 acre)

Foliar application

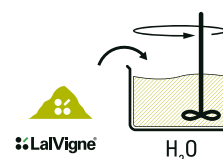
1^a 3 kg / ha
(6.6 lb / 2.5 acre)

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

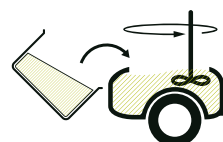


1st Application = beginning of veraison

2nd Application = 7 - 14 days after 1st

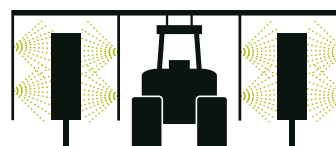


Suspend **LaVigne™ AROMA** in water and stir/agitate to mix.



Dilute in water for its application

Keep the agitator running during the application.



Avoid leakage losses



LaVigne™ 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 / 04.2020



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture