**Fermentation restart protocol**

**Alcoholic fermentation**

For 100 hL of stuck wine:

1. **PRELIMINARY OPERATION ON STUCK WINE**
   - Rack/centrifuge avoiding air.
   - Adjust wine temperature to 20°C (68°F).
   - Adjust SO$_2$ at 1-2 g/hL (10-20 ppm).
   - Add:
     - For white wines: BI-ACTIV® 30 g/hL (300 ppm).
     - For red wines: OENOCELL® 20-40 g/hL (200-400 ppm).
   - Mix wine anaerobically every 12 hours for 24 hours.
   - Move on to step 2.

2. **PREPARATION OF THE YEAST INOCULUM**
   2.1. **PREPARATION OF THE WINE FOR THE YEAST INOCULUM**
      - Take 5% of the volume of the treated stuck wine from step 1.
      - Adjust the alcohol to 8%, the sugar content to 20 g/L and the temperature to 20°C (68°F).
      - Add THIAZOTE® PH: 40 g/hL (400 ppm) corresponding to 10% of the total stuck wine.

2.2. **YEAST PREPARATION**
   - Water 60 L at 40°C (104°F).
   - Add the yeast rehydration nutrient SUPERSTART® SPARK: 3 kg (30 g/hL - 300 ppm), then homogenise.
   - Add ACTIFLORE® B0213 (30 g/hL - 300 ppm).
   - Wait 20 minutes, homogenise
   - Add immediately 20 L of treated wine from step 2-1.
   - Wait 10 minutes, let cool to 20°C (68°F) and maintain the temperature between 20-25°C (68°F-77°F).
   - The total time of the yeast rehydration must not exceed 45 minutes.

*Check with a thermometer.
2.3. **Acclimatation of the yeast preparation**

- Add the yeast preparation (Step 2.2) to the prepared wine for the yeast inoculum (Step 2.1), and maintain the temperature around 20°C (68°F).
- Measure the Brix and maintain the inoculum at 20°C (68°F) with aeration until 0.5°Brix (avoid the total exhaustion of sugars in the inoculum and a fall in the yeast activity). Aerate as soon as AF starts.
- Double the volume with treated wine (Step 1) at 20°C (68°F).
- Measure the Brix and maintain again the inoculum at 20°C (68°F) until 0.5°Brix. Aerate again when fermentation becomes active.

3. **Incoroporation of yeast inoculum in the tank**

- Add the yeast inoculum to the treated wine (Step 1), maintain at 20°C (68°F).
- Add 30 g/hL (300 ppm) of NUTRISTART® ORG to the total volume of the tank to the treated wine (Step 1).