

# NUTRIMYR

## THIOLS



ITALPOLLINA  
HELLO NATURE!



### IDEAL TO IMPROVE THE QUALITY OF THE GRAPES

**NUTRIMYR Thiols N- Mg- S (16-4-8)** is specially developed for applications on vineyards.

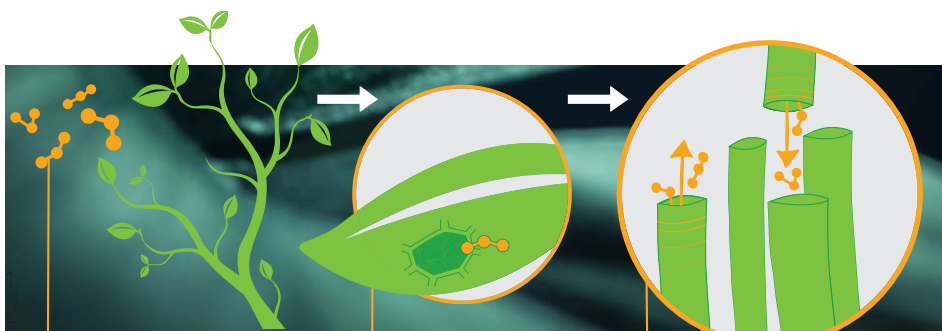
**NITROGEN:** promotes alcoholic fermentation and enhances the fruity aromas of musts.

**SULPHUR:** has a synergistic effect on the synthesis of aromatic precursors, the thiols in white and rosé wine.

**MAGNESIUM:** improves photosynthesis (sugar production) and stimulates a lot of enzymatic processes of the plant.

The high content of vegetal peptides improves the plant physiological state and increases its resistance to high temperature and dryness.

### ENHANCED FOLIARS FOR A COMPLETE AND BALANCED NUTRITION



1) Nutrients arrive on leaves

2) Foliar absorption

3) Translocation of the nutrients inside the plants.

### COMPOSITION

Total nitrogen (N)	16%
> Organic nitrogen (N)	1,2%
> Ureic nitrogen (N)	14,8%
Magnesium oxide (MgO) total	4%
Sulphur trioxide (SO <sub>3</sub> ) total	8%
Organic carbon (C)	20%
pH (1:5)	7
Specific weight	1,27 kg/L

## THE ADVANTAGES

- It enhances the fruity aroma of musts
- Increase of yield and quality of the harvest
- It enhances the synthesis of aromatic precursor
- Improvement of the photosynthetic activity
- Antistress action

*NUTRIMYR RANGE is powered by LISIVEG®, an exclusive production system designed by the R&D of Italtipollina, based on the enzymatic hydrolysis of vegetal proteins. It allows to obtain PEPTIDES that, unlike individual free amino acids, have a more prominent, assured and natural biostimulant effect. LISIVEG® lies its strength in the innovative treatment technology that preserves even the weakest components (as Tryptophan) and maintains its activity unaltered.*

**LISIVEG®**



## THE THIOLS IN WINE

The volatile Thiols are organic molecules responsible for many aromatic nuances of wine. They are present in musts in the form of precursors, which in the fermentation stage (thanks to the activity of yeasts) are transformed into the corresponding aromatic thiols. Thiols play an important role to improve the aromatic expression of wines.

## USE AND DOSE

All dosages provided are in standard conditions, dosages and modes of application are to be determined on the basis of the requirements and the nutritional status of the crop.

We recommend the application in the coolest hours of the day (morning or evening) to obtain maximum absorption by the leaves and the best effectiveness.

NUTRIMYR range can be mixed with the most common phytosanitary products and fertilizers on the market. Before using we recommend testing on a small surface for compatibility with other products.

Liquid fertilizer for foliar application (on leaves).

Crops	Dose recommended Dosage per ha	Stage
Vineyards	5 L	From veraison - 2 applications: early veraison and 15 days after

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**PACKAGING**  
1 - 5 - 20 L



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