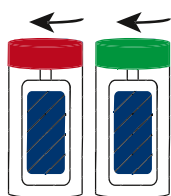
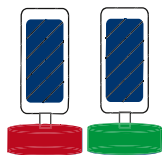


Istruzioni per l'uso
Instructions for use



1

SVITA IL TAPPO
REMOVE CAP



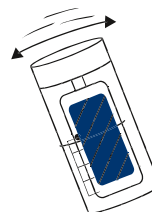
2

RIPONILO A TESTA IN SU
(Senza toccare l'agar)
PLACE HEAD UP
(Do not touch the agar slide)



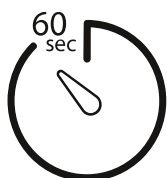
3

VERSA IL VINO FINO AL PUNTO
INDICATO (30 ml)
POUR WINE TO
THE LINE (30 ml)



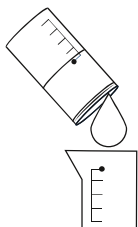
4

CHIUDI E AGITA
LEGGERMENTE
CLOSE AND SHAKE
GENTLY



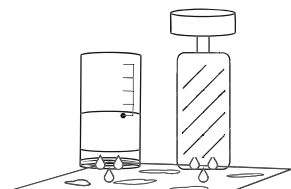
5

ATTENDI 60 SECONDI
WAIT 60 SECONDS



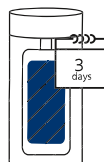
6

SVUOTA LA PROVETTA
EMPTY THE CONTAINER



7

LASCIA SGOCCIOLARE IL SELF-WINE
DRAIN SELF-WINE



8

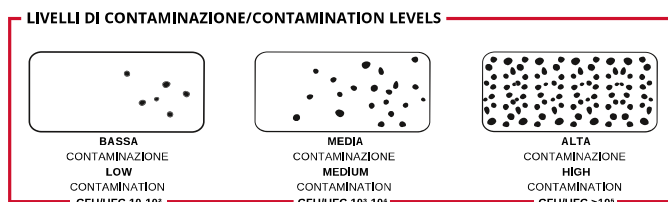
CHIUDI, LASCIA A
TEMPERATURA
AMBIENTE E ATTENDI 3 GIORNI
CLOSE, LEAVE AT ROOM
TEMPERATURE AND WAIT 3 DAYS



9

OSSERVA LE
COLONIE
SULL'AGAR
OBSERVE IF YEAST COLONIES
APPEARED IN THE AGAR

VALUTA LA CONTAMINAZIONE 9 EVALUATE CONTAMINATION



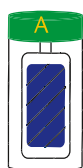
YES NO



NON CONTAMINATA

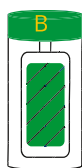
NOT CONTAMINATED

TAPPO VERDE/GREEN LID
LATO A/SIDE A



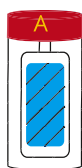
LIEVITI TOTALI
TOTAL YEAST

TAPPO VERDE/GREEN LID
LATO B/SIDE B



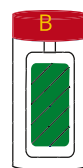
LIEVITI SELVAGGI
WILD YEAST

TAPPO ROSSO/RED LID
LATO A/SIDE A



BATTERI ACETICI
ACETIC BACTERIA

TAPPO ROSSO/RED LID
LATO B/SIDE B



BATTERI LATTICI
LACTIC ACID
BACTERIA