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Nano.T® CaPO

Practical usage tips to limit berry detachment and increase the shelf life of grape clusters

Apply Nano.T CaPO four times, from the flowering stage to harvest, as follows:

Period	Nano.T® CaPO	Compatible products
Flowering	5 l/ha	Crisco 1 l/ha
Beginning of the grape swelling	5 l/ha	Giove Bio Gold 1 l/ha + Glycos Plus 2 l/ha
Developing berries	5 l/ha	Giove Bio Gold 1 l/ha
15 days before the harvest	5 l/ha	Glycos Plus 2 l/ha

The products that can be used in combination are intended to improve the size and coloration of the grapes.

Apply with 500–1000 l/ha of water

Grow well to live better

www.fcpcerea.it
www.nanot.eu

Mechanism of action NANO.T® in foliar applications

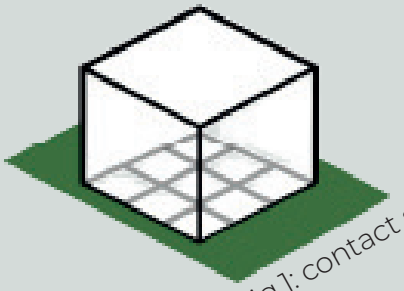


fig.1: contact surface = 9 units

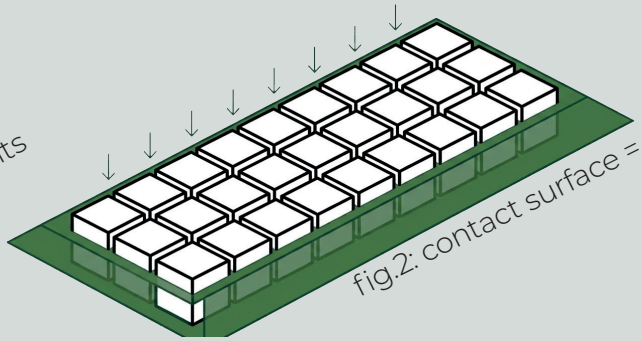
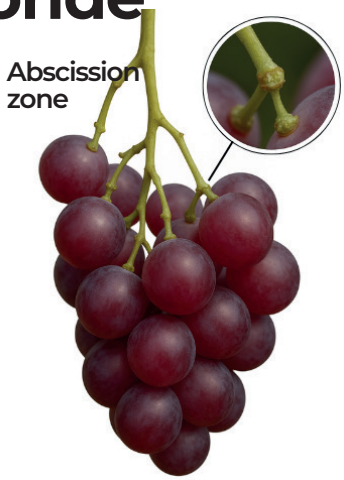


fig.2: contact surface = 27 units

Distribution system of NANO.T® on leaves, berries and rachis

The NANO.T® technology makes it possible to have in one litre of product millions of billions of particles with a dimension ranging between 1 and 100 nanometres with a wide specific surface area. **Compared to traditional technology (fig. 1), these extremely small dimensions allow for a better coverage of the plant's aerial parts and for easier absorption through cell walls (fig. 2), ensuring high efficacy.**

Comparison between calcium chloride and nano-calcium



Calcium chloride

- **It is poorly mobile within the plant.** It is absorbed by the roots and, through the xylem vessels, tends to settle on the leaves involved in photosynthesis, only reaching a small amount of the fruit through transpiration.
- **If applied to leaves, it tends to stick to their surface.**

NANO.T® CaPO

- **Highly effective at low doses**, nanoparticles have a large contact surface and are evenly distributed across the leaf surface, facilitating absorption.
- **Increasing the calcium content in the rachis** results in a lower percentage of berry detachment in crops such as grapes; It should be noted, in fact, that the detachment process is mediated by specialized cells located in the apical zone (abscission zone – AZ);
- **Increasing the calcium content in fruit** results in improved quality and shelf life.