

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	Crisko 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

NANO.T

Grow well to live better

www.fcpcerea.it
www.nanot.eu



How NANO.T[®] works with foliar applications

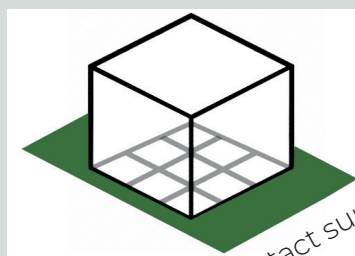


fig.1: contact surface = 9 units

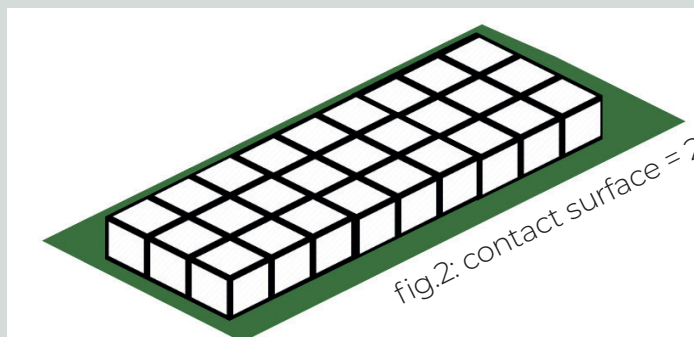
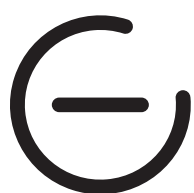


fig.2: contact surface = 27 units

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

The NANO.T[®] technology allows 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 which results in high efficacy and allows for dense coverage (fig. 2) and rapid absorption through cell walls, compared to traditional technology (fig. 1)

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.



Abscission zone