



## Description

*Saccharomyces cerevisiae* and non *cerevisiae* yeast in cream.

## Technical specifications

- Fermentation temperature: optimum range 14÷18°C
- **Strongly aromatic**
- **Production of citrus notes, exotic fruits (passion fruit, pineapple) and intense floral notes**
- Excellent fermentation activity further enhanced by the use of Lysopol and/or Probios Strong
- Alcohol tolerance: to 15,5% vol.
- Low sulphite production

For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV

## Applications

Strain particularly suitable for aromatic white wines. Excellent for sparkling wine making with both classic and Charmat methods. Suitable for aromatic grapes (Sauvignon, Traminer, Muscat, Müller), Chardonnay, Pinot, Prosecco, Garganega and white wines in general. It gives a very intense exotic fruit fragrance, associated with a high production of acetates and esters. These properties contribute to greater complexity and roundness, giving finesse and balance. Recommended dosage: 20 g/hl.

## Preparation mode

Follow the instructions:

- “Atecrem Yeasts General Instructions” (**Annex A**)
- “Yeasts Starter General Protocol For Partially Fermented Musts And Wines” (**Annex B**)
- “General Protocol For Second Fermentation” (**Annex D**)

## Packages

1 kg bottle  
5 and 10 kg can

## Shelf life and storage

Store at 2÷4°C.  
Shelf life: as stated on the label.

GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.  
Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.