



## Description

*Saccharomyces bayanus* var. *uvareum* yeast, in cream, Atecnos selection, obtained in our laboratories through selection and genetic improvement of the *Serius* strain.

## Technical specifications

- > Fermentation temperature: optimum range 14-28°C
- > **Strongly aromatic: In white wines it produces aromas of white melon, iris flower, hawthorn, osmanthus, peach, mango, etc. In red wines it produces aromas of raspberry, currant, wild strawberry, etc.**
- > **Produces malic acid to 2,5 g/l**
- > **NO H<sub>2</sub>S production**
- > Has acidifying power (proton pump) in musts low in total acidity and rich in potassium
- > Low SO<sub>2</sub> production
- > Good glycerol production
- > Alcohol tolerance: to 15% vol.
- > Good sedimentation capacity resulting in a compact and easily separated deposit
- > Musts fermented with this yeast do not suffer from reductive notes
- > Excellent fermentation activity further enhanced by the use of Lysopol and Probios Strong
- > **Yeast classified as a probiotic with anti-inflammatory, immunoregulatory, phytochemical and anti-free radical activity in the epidermis (studies by the University of Bari, Italy)**

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

## Applications

Particularly suitable for:

White Wines: Prosecco, Chardonnay, Ribolla, Garganega, Trebbiano, Pecorino, Passerina, Greco di Tufo, Grillo, Fiano, Pinot Gris and in all macerated white musts.

Red Wines: Merlot, Cabernet, Refosco, Valpolicella, Nebbiolo, Dolcetto, Pinot Noir, Lagrein, Schiava, Sangiovese, Montepulciano, Primitivo, Nero D'Avola, Negroamaro, Nero di Troia.

Excellent aromatic expression in rosé wines (Prosecco Rosè, rosé from Salento). Excellent in the Charmat method refermentation.

Wines of high complexity are obtained while respecting typicality. It enhances varietal characteristics.

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.