

## Description

*Saccharomyces cerevisiae* yeast in cream.

## Technical specifications

- Excellent glycerine production
- Alcoholigenous power: 16% vol.
- Alcohol tolerance: to 14% vol.
- Fermentation capacity at low temperatures (13°C) with optimal range of 13÷16°C
- Osmotic pressure resistance: max 26 Brix
- Production of floral and fruity esters

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

## Applications

Particularly suitable for fresh and fruity white wines such as Prosecco, Greco, Fiano, Pinot Bianco, Trebbiano, Ribolla, Friulano, Garganega, etc. Suitable for sparkling Prosecco, Moscato and aromatic wines in combination with Atecrem 14H. 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.