

Description

Mix of *Saccharomyces cerevisiae* yeasts.

Technical specifications

- It has very pronounced aromatic characteristics, without altering the varietal features
- Average fermentation rate
- Alcoholigenous power: 14% vol.
- Suggested fermentation temperature: 18-22°C

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

Applications

Suitable for Pinot Grigio, Prosecco, Chardonnay. Excellent for the refermentation of Lambrusco and Barbera.
Recommended dosage: from 10 to 20 g/hl.

Preparation mode

Dissolve 1 kg of yeast in 20 liters of water at 37°C for 20 minutes. Add as much must and wait for one hour. Double the fermentation foot and add biological growth factors. After one hour add to the mass to be fermented or refermented.

Packages

5 kg aluminium bags.

Shelf life and storage

Keep in a cool, dry place away from light.
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.