

Description

Saccharomyces bayanus yeast.

Technical specifications

- Excellent glycerine production
- Alcohol-producing power: 16% vol.
- Alcoholigenus to 18% vol.
- Fermentation capacity at low temperatures
- Low consumption of ammonia salts, low production of volatile acidity, sensitive to hypervitamin nutrition
- Reduces acetic acid
- Low sulphite production

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

Applications

Particularly suitable for sparkling wines, both with the Charmat and classic methods, for musts with a high sugar content, such as dessert wines and Amarone.

Recommended dosage: 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 volume of the fermentation starter and add biological growth factors. After one hour add to the mass to be fermented or refermented.

Packages

0,5 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.