

Description

Mix of *Saccharomyces cerevisiae* and *bayanus* yeasts.

Technical specifications

- Excellent glycerin production
- Fermentation capacity at low temperatures (14-18°C)
- Limited nitrogen demand
- Low production of volatile acidity
- Alcohol tolerance: to 16% vol.

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

Applications

Particularly suitable for white wines such as Pinot Blanc, Pinot Gris, Chardonnay, Verduzzo, Trebbiano, Soave and for sparkling Prosecco and Chardonnay. It gives great finesse and elegance to the perfumes, enhancing the floral and fruity aromas.
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 the same amount of must or must-wine and wait one hour. Then double the mass by associating 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.