

Description	<i>Saccharomyces cerevisiae</i> cream yeast developed to produce white wines with distinctive floral and fruity notes.
Technical specification	> SPECIFIC TO PROSECCO: enhances the traditional characteristics of the grape variety > Excellent glycerine production > Alcohol yield: 16% vol. > Alcohol tolerance: to 16% vol. > Fermentation capacity at low temperatures with optimal range of 13÷16°C > Osmotic pressure resistance: max 26 Brix > Production of floral and fruity esters > Low nitrogen compound consumption. For professional oenological use in compliance with: EEC/EU Reg. N°934/2019 and International Codex OIV.
Application	Suitable for both primary fermentation and secondary fermentation (re-fermentation) of fresh and fruity white wines, particularly for Prosecco, Greco, Fiano, Pinot Bianco, Trebbiano, Ribolla, Friulano, Garganega, etc. Highly recommended for the production of sparkling wine like Prosecco, Moscato, and aromatic varieties. 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.