



Trillyeast

Description

Association of *Pichia kluyveri* and *Kazachastania servazzii*, in cream form, for a synergic activity, isolated from grapes in the area of Valdobbiadene (TV), Italy. Unique yeast for oenological use.

Technical specifications

- Fermentation temperature: optimum range 18÷20°C
- Extremely high aromatic profile: Trillyeast produces 15-28 times the rose, peach, pear and apple aromatic compounds compare to all the other yeasts
- Strong notes of *Olea fragrans* and licorice
- High production of glycerol
- Suitable for beer production, typically very aromatic and fruity beers

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

Applications

Strain for sequential fermentation. Immediately after the inoculum Trillyeast produces an overwhelming amount of aroma; when the must reaches 1-2 % of alcohol (48-76 hours) inoculate Atecrem Iris (or another strain) which will inhibit the Trillyeast activity.

Recommended to obtain wine with intense aromatic profile.

Ideal for the production of Sulphites-free wines since it can replace the biocontrol action of sulfur dioxide.

Recommended dosage: 10-20 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**)

Packages

1 kg bottle

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.