



DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. Non GMO. "Hybrid" yeast particularly indicated in the elaboration of white wines with a modern, fresh and fruity style. Strain of medium vigor, ferments very well in a temperature range of 12-18°C, its fermentative optimum where it manages to metabolize and fix the aromatic precursors producing discrete quantities of esters and terpenes. It enhances floral notes of white flowers and fruity notes of green apple and pear.

Excellent aromatic expression: unique yeast in the world panorama able to enhance evident, traceable and pleasant notes of green apple and pear.

Recommended for varieties such as Chardonnay and Pinot grigio.

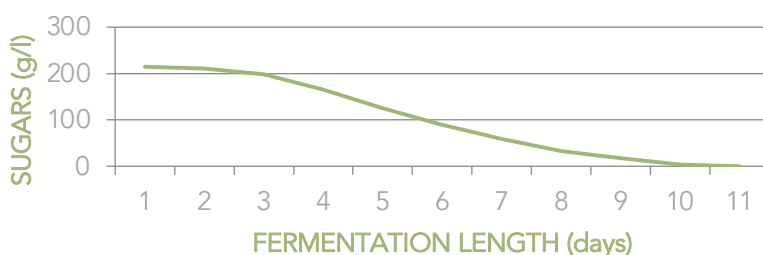
Its ability to enhance the aromas of fermentation origin, its use also in the Sauvignon, Viognier, Gewurztraminer, Riesling and Albariño varieties. Excellent results have also been obtained in the refermentation of Prosecco, Moscato and sparkling wines in general. In extreme vinification conditions it is recommended to use it simultaneously (re-inoculation at 3/4 of the AF) with a fructophilic yeast (Simphony®Bollicine and Simphony®Apple).



OENOLOGICAL PERFORMANCE

- Medium-low fermentation force
- High alcoholic resistance (until 15% Vol)
- Killer factor with prevalence on the autochthonous microflora
- Regular fermentation even at low temperatures (12° C) suggested range 12-18° C
- Low production of volatile acidity
- Low production of acetaldehyde and pyruvic acid
- Almost absent production of foam at medium low temperatures
- Safe and efficient fermentations;
- High resistance to inhibitory factors
- Low production of amyl alcohols

FERMENTATION CURVE



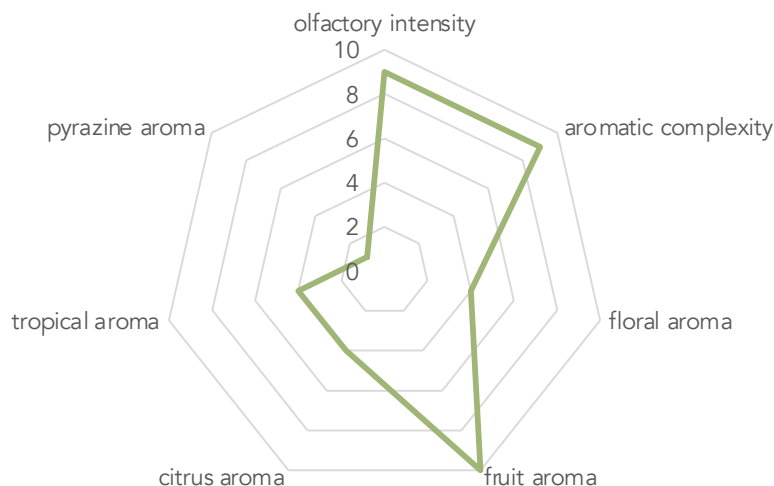
TYPE OF WINE: STILL WINE

VARIETY: CHARDONNAY

GENERATED ALCOHOL: 13.0% vol.

T. FERM: 16°C

VOLATILE ACIDITY: 0.23 g/l



olfactory intensity	9
aromatic complexity	9
floral aroma	4
fruit aroma	10
citrus aroma	4
tropical aroma	4
pyrazine aroma	1



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- White Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C.

Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent

