

DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae* var. *bayanus*.
GMO Free.

Selected yeast in the Champagne area.

Excellent for sparkling bases and refermentations of wines processed with the Champenoise and Charmat method.

The excellent fermentation capacity allows its use in any fermentation condition. iYeast®Bollicine enhances aromas of terpenic type, gives freshness and a light citrus note. Excellent results on Chardonnay and Pinot grigio varieties.

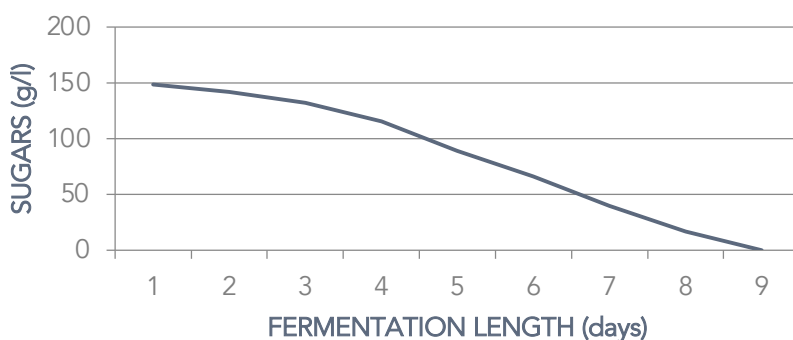
Inoculated, associating it with another yeast, thanks to its fructophilic character, makes it an indispensable aid in closing stunted or high-alcohol fermentations. It can also be applied in stuck fermentations at a dose of 40 g/hl.



OENOLOGICAL PERFORMANCE

- High fermentative force
- Reduced lag phase
- High alcoholic resistance (up 21,3 % Vol)
- Regular fermentation also at low temperatures (up to 8° C)
- Low production of volatile acidity (0.20 g/l in acetic acid)
- Low production of sulfites (SO₂)
- Low production of acetaldehyde and pyruvic acid
- Almost absent production of foam at medium
- Low temperatures
- Fast fermentations and re-fermentations with different pH range
- High resistance to inhibitory factors of fermentation
- Low production of amyl alcohols

FERMENTATION CURVE



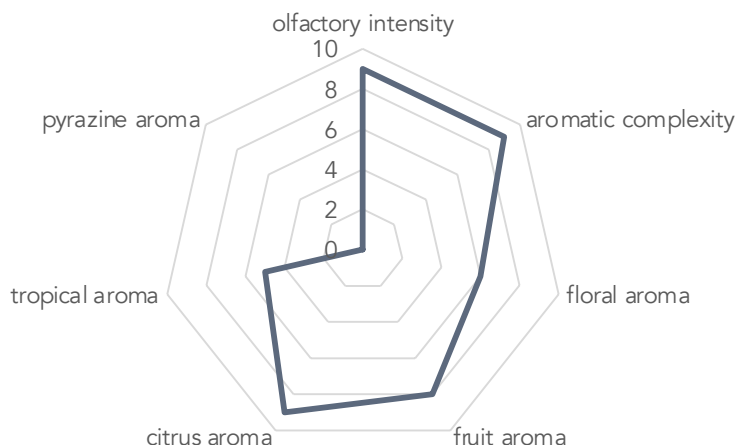
TYPE OF WINE: SPARKLING BASE

CULTIVAR: CHARDONNAY

GENERATED ALCOHOL: 9.4% vol.

T. FERM: 15°C

VOLATILE ACIDITY: 0.18 g/l



olfactory intensity	9
aromatic complexity	9
floral aroma	6
fruit aroma	8
citrus aroma	9
tropical aroma	5
pyrazine aroma	0



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.

- Red, White and Rosè Winemaking: 20-30 g/hl
- Second fermentation (prise de mousse): 10 g/hl
- Re-fermentation: 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

