



DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. GMO Free. Selected yeast for the elaboration of ros wines with a modern, fresh and fruity style.

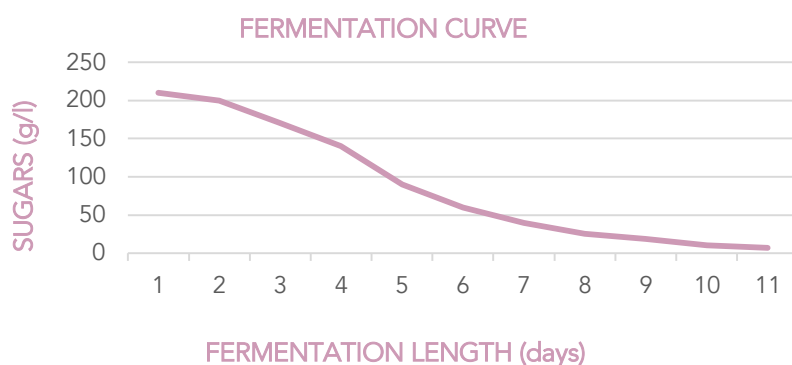
It also used in the production of young white wines with a fragrant and persistent profile, with floral and fruity aromas (citrus, peach, pineapple, etc.).

Excellent results have been obtained using iYeast® Rosè even on aromatic grapes such as Chardonnay, Pinot grigio and Moscato. Also indicated for neutral varieties lacking in aromatic substances, such as Trebbiano and Garganega.



OENOLOGICAL PERFORMANCE

- Safe and efficient fermentation at temperatures between 15 – 18 °C, even in particularly difficult conditions
- Low production of volatile acidity
- Minimum production of sulphites (SO₂)
- Great fermentation vigor with reduced foaming
- Low production of acetaldehyde and pyruvic acid
- Reduced production of foam at medium-low temperatures
- High resistance to inhibitory factors of fermentation
- Low production of amyl alcohols



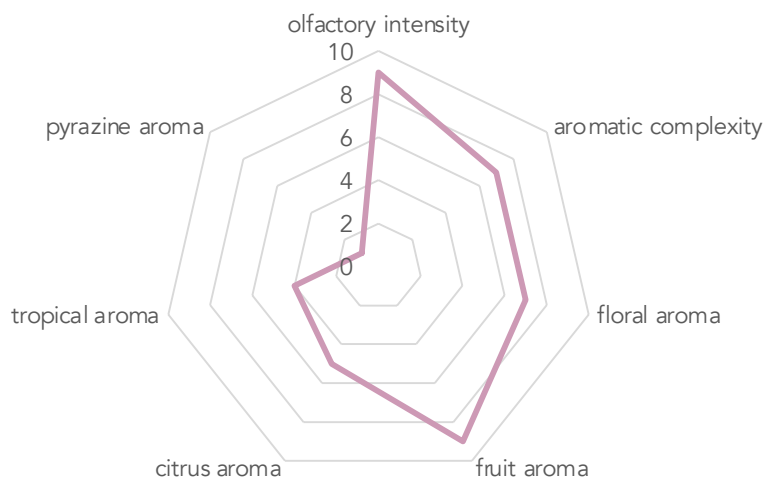
TYPE OF WINE: STILL WINE

CULTIVAR: MERLOT

GENERATED ALCOHOL: 12.8% vol.

T. FERM: 16°C

VOLATILE ACIDITY: 0.21 g/l



olfactory intensity	9
aromatic complexity	7
floral aroma	7
fruit aroma	9
citrus aroma	5
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.

- Red 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.



ANALYSIS 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

