

# NOUVEAUX FERMENTS

## *Saccharomyces bayanus*

LIEVITI  
YEASTS ■ LEVADURA ■ HEFEN

### **PRODUCT**

Selected yeast for oenological use with high percentage of active cells (at least 10 billion per gram of product). Strain classified as *Saccharomyces bayanus* according to Lodder classification dated 1970.

### **CHARACTERISTICS**

NOUVEAUX FERMENTS is a strain of *Saccharomyces bayanus* selected in the Champagne area for the characteristics of fineness and quality that transfers to the wines fermented.

Physiologically it is characterized by excellent resistance to alcohol, sulphur dioxide, overpressure and all difficult fermentation conditions. These conditions, together with the “killer” factor, allow a quick predominance on the indigenous yeasts.

### **APPLICATIONS**

Given to its characteristics, NOUVEAUX FERMENTS is particularly recommended for the production of sparkling wines in bottle or autoclave. Thanks to its fermentation regularity, cleanness and resistance to alcohol it can also be used with interesting results in the primary fermentations of white, red musts as well as in products with high alcohol level where it is recommended to proceed according to the procedures of sequential fermentation.

When using NOUVEAU FERMENTS follow the regulations on the matter.

### **DIRECTIONS FOR USE**

Add the necessary quantity of yeast in ten parts of tepid water (40°C) containing 1 to 2 % sugar. After 30 minutes, stir and gradually add to the filtered and sulfured must, being careful to avoid sudden drops in temperature.

In order to facilitate the multiplication of the yeasts, the substrate must not contain more than 2% sugar and must be carefully aerated. In this stage the use of fermentation activators such as V ACTIV PREMIUM® is recommended.

Once the yeast is rehydrated and in active fermentation, it can be incorporated into the mass to be fermented. It is advisable to gradually add the must to the reactivated yeast, already present at the bottom of the fermentation tank.

For more detailed information on the management of the nutrients and the optimization of the use of the yeast, please consult our technical service and the official procedures.

### **DOSAGE**

10-20 g/hL for the fermentation of white and red musts,

50-100 g/hL for stuck fermentation,

20-30 g/hL for refermentation,

20-30 g/hL for passito wines and with high alcohol level with sequential fermentation procedure

### **PACKAGING**

The product is saturated with inert gas and vacuum-packed in 500 g and 15 kg poly laminate bags.

### **STORAGE**

The product should be stored in a cool and dry environment. In such conditions it keeps its activity until the expiration date reported on the label.

Open packs must be resealed carefully and used as soon as possible.

### **HAZARD**

According to current regulations the product is classified: not dangerous.