

PREMIUM CHARDONNAY

Saccharomyces cerevisiae

PRODUCT

Selected yeast for enological use with high percentage of active cells (at least 10 billion per gram of product).

CHARACTERISTICS

PREMIUM® CHARDONNAY is a *Saccharomyces cerevisiae* strain for the production of high quality white wines. In addition to its fermentative and refermentative strength, the product has also shown itself capable of producing phenylethanol in the presence of a suitable amino acid component.

Furthermore, the yeast presents an exceptional resistance to alcohol, lower temperatures, sulphur dioxide and a light malic acid removing action.

APPLICATIONS

Given its characteristics, PREMIUM® CHARDONNAY is particularly recommended for primary fermentation and refermentation processes of Chardonnay wines and whenever you wish to enhance the freshness of the final product while preserving the vineyard specific aromatic profile.

Comply with current relevant laws when using PREMIUM® CHARDONNAY

USES

Add the necessary quantity of yeast in ten parts of warm 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 sharp drops in temperature.

In order to facilitate the multiplication of the yeast cells, the substrate must not contain more than about 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 body 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 during fermentation of white and rosè musts,
20-30 g/hL during re-fermentation.

PACKAGING

The product comes vacuum-packed in poly laminate bags of 500 g, protected by a cardboard cover.

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 closed securely and used as soon as possible.

HAZARD

Based on the Ministerial Decree of 28/01/1992, the compound is classified: not dangerous.

TECHNICAL DATA SHEET 03/05/2012

LIEVITI
YEASTS ■ LEVADURA ■ HEFEN

ENOLOGICA
VASON
S.p.A.