

# PREMIUM FRUCTO

*Saccharomyces bayanus*

LIEVITI

YEASTS ■ LEVADURA ■ HEFEN

## PRODUCT

PREMIUM FRUCTO is a selected yeast for oenological use with a high percentage of active cells (a minimum of 10 billions per gram of product); this strain is classified as *Saccharomyces bayanus* according to Lodder's 1970 classification.

## DESCRIPTION

PREMIUM FRUCTO is a *Saccharomyces bayanus* strain which is particularly resistant to alcohol, sulphurous dioxide and different pH levels and temperatures. Furthermore, it is particularly appreciated for its capacity to absorb fructose better than any other yeast strains used in wine-making.

It is well-known in fact that in case of stuck fermentation, fructose is an abundant residue and is usually hardly assimilated by the yeast.

For this reason, the product formula has been thoroughly studied by Enologica VASON in association with ENSAM, Montpellier.

## APPLICATIONS

Because of its characteristics, PREMIUM FRUCTO is recommended for new wines in case of stuck or difficult fermentation. It is also recommended to prevent stuck fermentation for high alcohol wines.

When used as second yeast in sequential fermentations, PREMIUM FRUCTO gives excellent qualitative results, also in case of adverse conditions. It is not recommended to use PREMIUM FRUCTO as yeast for the fermentation of grape must.

To use PREMIUM FRUCTO comply with the regulations in force on the matter.

## DIRECTIONS FOR USE

Dissolve the recommended yeast dose in 10 doses of warm (40°C) water with 1-2% of sugars. After 30 minutes mix the solution, then gradually add filtered and sulphited must, avoiding abrupt temperature decreases.

In order to ease the multiplication of yeast cells the substrate should not contain more than 2% of sugars and should be well ventilated. During this step the use of complex fermentation activators such as V ACTIV PREMIUM is recommended.

Once the yeast is rehydrated and going through active fermentation, it can be added to the wine ready for fermentation. It is recommended to add must gradually to the bulk of reactivated yeast, which had been previously transferred into fermentation tank.

For a correct use in case of refermentation and fermentation stuck, please ask our Technical Service for instructions.

## DOSAGE

50-100 g/hL for stuck fermentation.

20-30 g/hL for passito wines or high alcohol proof wines (sequential fermentation).

## PACKAGING

The product is saturated with inert gas and vacuum-packed in 500g coupled bags covered by a cardboard envelope.

## STORAGE

Store the product in a cool and dry place so that it may preserve as indicated in the best-before date. Close the bag properly after use and use the product as soon as possible.

## HAZARD

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

TECHNICAL DATA SHEETS 03/05/2012