

DESCRIPTION

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

Selected yeast the elaboration of high quality red wines, characterized by a fresh and fruity aroma. Its aromatic expression enhances the varietal aromatic with delicate notes reminiscent of red berries, in particular shades of black currants and blackberries.

Its important ability to produce glycerol allows the winemaker to carry "high quality" wines, characterized by exceptional softness, roundness and consistency.

Excellent fermentation vigor, it allows to carry out fermentations with high alcoholic potential in conditions of strong thermal stress. Its ability to release mannoproteins during alcoholic fermentation allows to obtain wines with body and structure, reducing astringency. Specific for the production of Cabernet Sauvignon, Syrah and Merlot wines.

Excellent results obtained in the fermentation of Zinfandel, Primitivo, Carmenere and Malbec.



OENOLOGICAL PERFORMANCE

- Killer factor with prevalence on indigenous microflora
- Resistance to alcohol up to 20.5% vol.
- Fruttosophilo: capable of transforming fructose into glucose and transforming it into alcohol
- Reduced latency phase
- High glycerol production (9-10 g/l)
- Remarkable production of mannoproteins during fermentation with emission in the "elevation sur lies" phase
- Fast fermentations and re-fermentations
- Regular fermentation in a wide range: from 14 to 32 °C
- Low production of volatile acidity
- Low sulphite production
- Low production of acetaldehyde and pyruvic acid
- Low foam production
- High resistance to fermentation inhibitory factors



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



DOSES AND INSTRUCTION FOR USE

The recommended doses may vary depending on the type of use, the state of health of the grapes and the judgment of the winemaker.

- Red vinification: 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.

Shake well 2-3 times homogenizing the mass for 15 minutes, add ACTIVE POWER in doses of 20-30 g/hl to obtain perfect cell multiplication with excellent winemaking results. The use of ACTIVE POWER in the pied de cuve allows for perfect cell multiplication with excellent winemaking results, in particular a reduction in volatile acidity.



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.