

The Re&D sector of Lafood Group , in collaboration with the Department of Agro-Food Sciences of the University of Udine, flanked by the expert Oenologists of Rewine Consulting, have conducted a special experiment, aimed at selecting the best and most performing yeast strains iYeast® particularly suitable for the fermentation of specific varieties of white wines.

The experiment paid particular attention to grapes such as Pinot Grigio, Sauvignon and Chardonnay grapes, as well as to the elaboration of the "sparkling base" wines and for the elaboration of Xarel-lo, Parellada and Macabeo.

After the tests and following the excellent results obtained, it has been possible to select and produce a "blend" special of iYeast® "original second generation process": SIMPHONY® APPLE (Fine Blend Dry Yeast).

DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae* var. bayanus. GMO Free. Blend iYeast yeasts selected in collaboration with the University of Udine and the Oenologist Rewine Consulting . Highly performing for the fermentation of specific varieties of white wines , in particular Pinot Grigio , Sauvignon , Chardonnay, Viognier, Gewurztraminer and Riesling, as well as effective for the production of "sparkling wine" wines and for the elaboration of Xarel-lo, Parellada and Macabeo.

Its excellent aromatic expression enhances "new" aromatic notes, with an international and "captivating" profile. Worthy of attention is the modern aromatic note, reminiscent of green apple and pear. Excellent results have been obtained in refermentation of Prosecco, Moscato and sparkling wines.

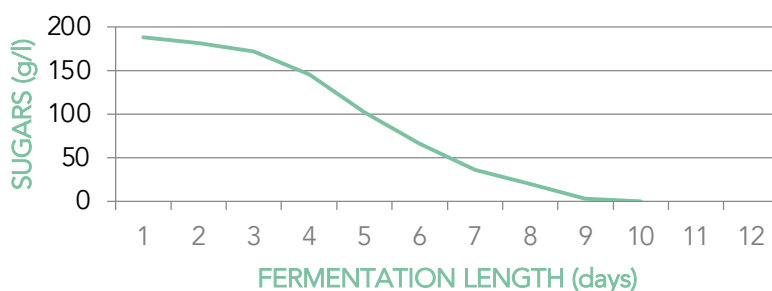
Symphony®Apple presents high fermentation strength and alcohol resistance; also it guarantees low production of volatile acidity, minimum production of sulphites and acetaldehyde.



OENOLOGICAL PERFORMANCE

- Excellent fermentative force
- Reduced lag phase
- High alcoholic resistance
- Killer factor on the autochthonous microflora
- Regular fermentation even at low temperatures
- Low production of volatile acidity; Low production of sulfites (SO₂)
- Low production of acetaldehyde and pyruvic acid
- Almost no foam produced at medium low temperatures
- Fast fermentation and re fermentation with different range of pH
- High resistance to inhibitory factors offermentation
- Low production of amyl alcohols

FERMENTATION CURVE



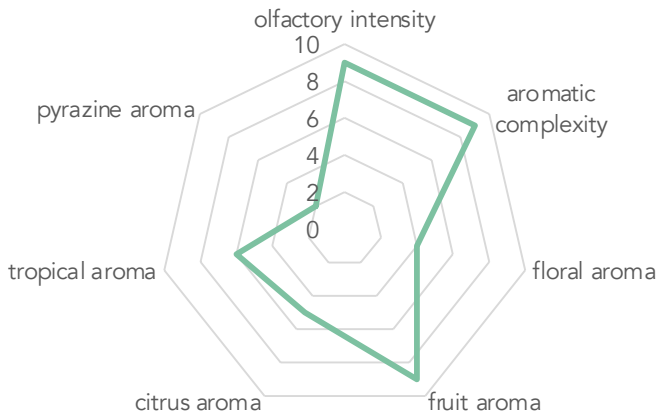
TYPE OF WINE: STILL WINE

CULTIVAR: SAUVIGNON

GENERATED ALCOHOL: 11.8% vol.

T. FERM: 16°C

VOLATILE ACIDITY: 0.18 g/l



olfactory intensity	9
aromatic complexity	9
floral aroma	4
fruit aroma	9
citrus aroma	5
tropical aroma	6
pyrazine aroma	2



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.

- White 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.



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

