

## DESCRIPTION

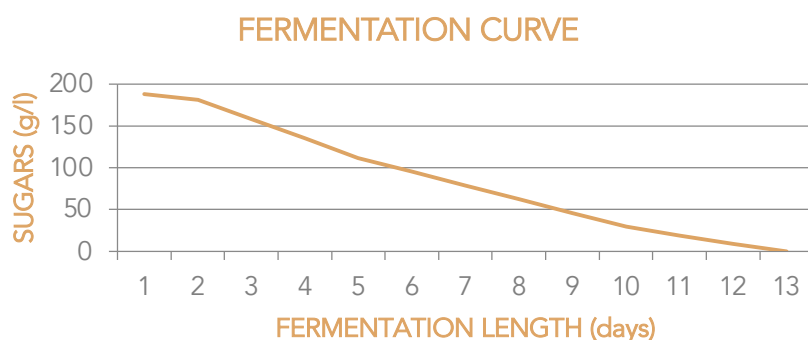
Selected active dry yeast: *Saccharomyces cerevisiae*. GMO free. Particularly "Hybrid" yeast indicated in the elaboration of white and ros wines of modern, fruity and mineral style. Lafood R&D has selected this yeast as a result of particular studies conducted on the yeast hybridization, in collaboration with several European Research Institutes.

Its strong and modern aromatic expression "new style", makes it an irreplaceable yeast in the production of international style white wines, characterized by an important structure, very full-bodied and balanced. Excellent aromatic production, is characterized by the high development of acetate esters tending to tropical, such as aromas of pineapple, papaya, lychee and lime.

Excellent results on Chardonnay, Pinot grigio, Sauvignon, Moscato and Fiano and in refermentation of Prosecco and Moscato. Very vigorous yeast (range temperature 10-15°C).

## OENOLOGICAL PERFORMANCE

- Excellent fermentative vigor
- High alcoholic strength (until 19% Vol)
- Killer factor with prevalence on the autochthonous microflora
- Regular fermentations also at low temperatures (10° C ) Range suggested 10° 15° C
- Low production of volatile acidity
- Low production of sulfites (SO<sub>2</sub>)
- Low production of acetaldehyde and pyruvic acid
- Low production of foam at medium low temperatures
- Safe and efficient fermentations
- High resistance to inhibitory factors



**TYPE OF WINE: STILL WINE**

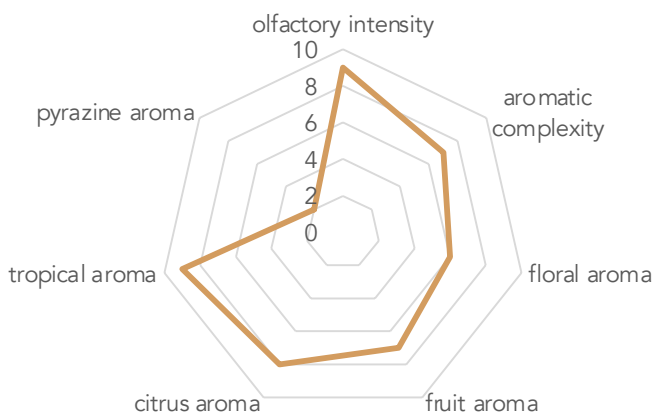
**CULTIVAR: CHARDONNAY**

**GENERATED ALCOHOL: 11.8% vol.**

**T. FERM: 15°C**

**VOLATILE ACIDITY: 0.19 g/l**

# TROPICAL WHITE



olfactory intensity	9
aromatic complexity	7
floral aroma	6
fruit aroma	7
citrus aroma	8
tropical aroma	9
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

