

DESCRIPTION

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

"Hybrid" yeast particularly indicated in the elaboration of white wines with a modern and captivating style. Strain of medium vigor, ferments very well in a temperature range of 14-18° C.

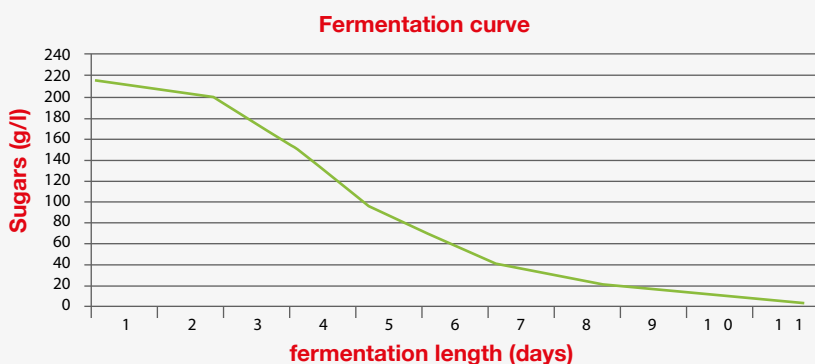
Excellent aromatic expression: unique yeast in the world panorama able to enhance evident, traceable and pleasant notes of green apple and pear. Recommended for varieties such as Chardonnay and Pinot grigio.

Its ability to enhance the aromas of fermentative origin, allows its use also in the Sauvignon, Viognier, Gewurztraminer and Riesling varieties.

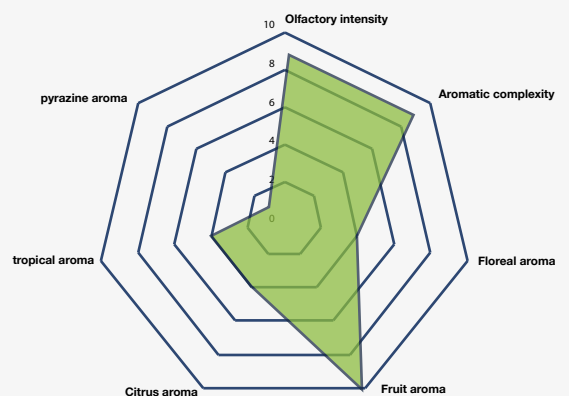
Excellent results have also been obtained in the refermentation of Prosecco, Moscato and sparkling wines in general. In extreme wine-making conditions it is advisable to use it simultaneously (re-inoculation 3/4 of FA) with a fruitophilus yeast (Simphony® Bollicine and Simphony® Apple).

OENOLOGICAL PERFORMANCE

- Medium-low fermentation force
- High alcoholic resistance (until 19% Vol)
- Killer factor with prevalence on the autochthonous microflora
- Regular fermentation even at low temperatures (10° C) suggested range 10-15° C
- Low production of volatile acidity (0,20 g/l in acid acetic)
- Low production of sulfite (SO₂)
- Low production of acetaldehyde and pyruvic acid
- Almost absent production of foam at medium low temperatures
- Safe and efficient fermentations;
- High resistance to inhibitory factors
- Low production of amyl alcohols



Type of wine: **Vino Fermo**
Wine grape variety: **Chardonnay**
T. Ferm: **16°C**
Generated alcohol: **13,0 % vol.**
Volatile acidity: **0,23 g/l**



Olfactory intensity	9
Aromatic complexity	9
Floreal aroma	4
Fruit aroma	10
Citrus aroma	4
Tropical aroma	4
Pyrazine aroma	1

APPLEPEAR

iYeast®
original second generation process

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

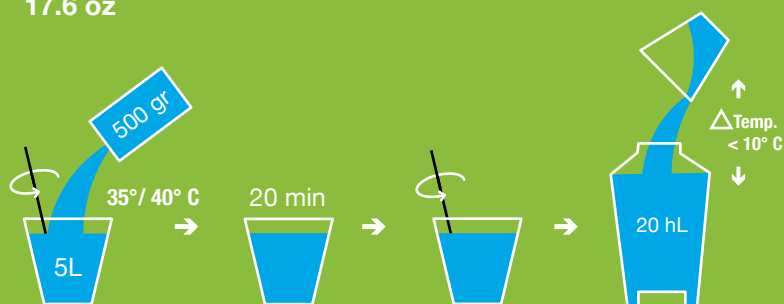
Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35-40° C. Shake well 2-3 times homogenizing the mass for 15 minutes, add ACTIVE POWER in doses of 20-30 g/hl in order to obtain a perfect cell multiplication with excellent winemaking results.

ANALISIS TYPE

- Non saccharomyces: UFC/g <500
- Lactic Bacteriai: UFC/g <500
- Mould: UFC/GR <50
- Acetic acid bacteria: UFC <50
- Coliforms: UFC/g <50
- E. coli/g: absent
- Staphylococcus UFC/g: absent
- Salmonella/25g: absent



500 g. NET
17.6 oz



PACKAGING AND 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.

Rev. 2 - 12.12.2017

The instructions correspond to the current state of our knowledge and experience, so do not absolve the user from complying with the standards of safety and security or misuse of the product. In addition, they should not be considered an express or implied warranty or condition for the sale of this product.