



VIW® SUPERTHIOL

SACCHAROMYCES CEREVISIAE

PRODUCT



Active dry yeast selected for oenological use.

CHARACTERISTICS



VIW® SUPERTHIOL is a strain suitable for the production of wines with a thiolic nature, with predominantly fragrant and fresh, yet complex tones.

Its ability to express thiolic notes in a complete way makes it of primary interest, as it possesses the various metabolic activities suitable for their revelation from precursors and conversion into particularly stimulating molecules at the olfactory level.

Its main characteristics include good fermentative readiness and tolerance to high alcohol contents. If alcoholic fermentation is conducted with the right and valuable nutritional endowment of the must and at temperatures of 14-15°C, VIW® SUPERTHIOL guarantees a range of very fresh fermentative aromas to enhance varietal aromatic complexity.

USES



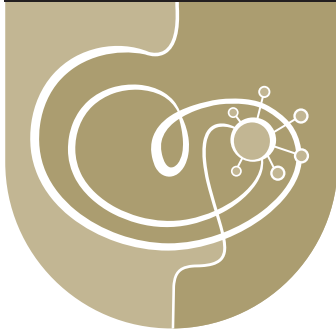
VIW® SUPERTHIOL is ideal for the production of elegant white and rosé wines characterized by distinct, fresh thiol fragrances.

It is recommended where it is sought to refine the olfactory matrix of grape varieties such as Sauvignon blanc, Muscat, Grechetto, Vermentino, Chenin blanc, Müller Thurgau, Gewürztraminer, Riesling, Steen, Verdejo, etc.

It is fully employed in the company's official winemaking procedures, in close synergy with V STARTER TF and/or V ACTIV PREMIUM®.

For the use of VIW® SUPERTHIOL, please follow the legal regulations in force.

YEASTS



VIW[®] SUPERTHIOL

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DIRECTIONS FOR USE

Disperse the necessary amount of yeast in ten parts of warm water (40°C) containing 1-2% sugars; after half an hour shake and gradually add some filtered and sulfited must so as not to cause abrupt decreases in temperature. To facilitate yeast multiplication, the substrate should contain no more than 2% of sugars and should be thoroughly aerated; at this stage the use of complex fermentation activators such as V ACTIV PREMIUM[®] is recommended.

The rehydrated and actively fermenting yeast can then be incorporated to the mass to be fermented. It is advisable to gradually add must to the mass of reactivated yeast, which is already present at the bottom of the fermentation tank.

For more detailed information on nutrient management and optimization of yeasts use, consult our technical department and official procedures.



DOSAGE

10-20 g/hL in fermentations of white and rosé musts.



PACKAGING

500 g vacuum-packed poly laminate bags.



STORAGE

The product should be stored in a cool and dry environment. In such conditions it keeps its viability until the expiration date reported on the label.

Opened packages should be resealed carefully and used as soon as possible.



HAZARDOUSNESS

Based on the current European regulations the product is classified: not hazardous..