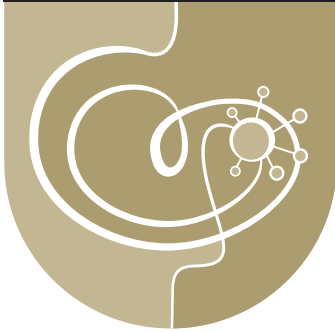


## YEASTS



# VIW® FRUITY

*SACCHAROMYCES CEREVISIAE*

## PRODUCT



Yeast selected for oenological use with a high percentage of active cells (minimum 10 billion per gram of product); strain classified as *Saccharomyces cerevisiae* according to the old Lodder classification of 1970.

## CHARACTERISTICS



VIW® FRUITY is a strain of *Saccharomyces cerevisiae* ideal for the production of important red wines, with clean fermentations, conducted at 18-24°C.

In addition to the excellent fermentation kinetics, the selection has shown the ability to support both the fruity red and spicy notes over time, in particular those linked to elegant hints of pepper.

VIW® FRUITY features excellent resistance to alcohol and sulphur dioxide.

## USES

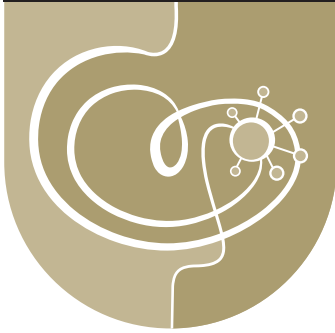


VIW® FRUITY is a strain particularly recommended for the production of fresh, straightforward red wines, mainly characterised by intense and persistent red fruit aromas.

In the presence of an adequate nutritional component, VIW® FRUITY completes fermentations conducted on musts with a high osmotic concentration extremely well.

In this regard, we wish to point out the excellent interaction obtainable with SMARTVIN® ACTIV and V STARTER FRUIT which, thanks to their particular composition, will adequately assist its metabolism.

**To use VIW® FRUITY comply with the laws in force on the matter.**



# VIW<sup>®</sup> FRUITY

*SACCHAROMYCES CEREVISIAE*

## DIRECTIONS FOR USE



Add the necessary amount of yeast in ten parts lukewarm water (40°C) containing 1-2% sugars; after half an hour stir and gradually add filtered and sulphited must so as to avoid sudden drops in temperature.

To facilitate yeast multiplication, the substrate must not contain more than about 2% sugars and must be duly aerated; in this stage, we recommend using complex fermentation activators such as V ACTIV PREMIUM®.

Once the yeast is rehydrated and is actively fermenting, it can then be mixed into the mass to be fermented. It is advisable to gradually add the must to the reactivated yeast mass, already on the bottom of the fermentation tank.

For more detailed information on how to manage the nourishing substances and optimisation of the use of yeasts, consult our technical service and official procedures.

## DOSES



10-20 g/hL for red wine vinification.

## PACKAGING



500 g vacuum-packed poly laminate bag.

## STORAGE



The product must be stored in a cool and dry place. In these conditions, it maintains its activity until the expiration date printed on the label.

Open packages must be carefully closed and used as soon as possible.

## HAZARDOUSNESS



According to European legislation in force, the preparation is classified as non-hazardous.