

LIEVITI



L.P.A.®

SACCHAROMYCES BAYANUS

COMPOSITION



Selected yeast for oenological use in paste format, strain classified as *Saccharomyces bayanus* according to a classification made by Lodder in 1970.

CHARACTERISTICS



L.P.A.® is a strain of *Saccharomyces bayanus* which has been selected for the finesse and the quality it gives to the wines it ferments. This active yeast in paste is easy to use and allows a quick and safe fermentation start. The yeast in paste format it doesn't suffer the "shock" caused by drying and rehydration and therefore perfectly maintains both its physiological characteristics and fermentation strength. It is highly resistant to alcohol, to sulfur dioxide, to pressure and in general to all the adverse conditions typical of hard fermentation.

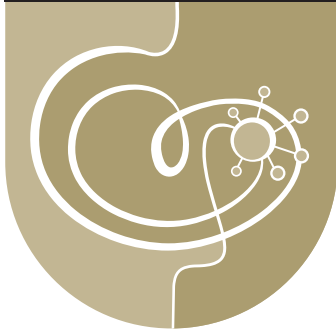
APPLICATIONS



L.P.A.® is actively used in the primary fermentation of white, rosé and red musts. L.P.A.®, thanks to its characteristics, is also suggested for the production of sparkling wines made in bottle or in autoclave. The paste form in which the L.P.A.® cells are preserved maintains perfectly the quality and strength typical of this strain, making this suitable for completing difficult or stuck fermentations. L.P.A.® showed very good results during vinification of wines with high alcohol content, where we suggest to proceed according to the procedures for sequential fermentation. In particular, if you keep the wine on the active yeast in paste while fermentation has almost finished, you will have higher protection against oxygen and an improvement of colloidal, protein and tartaric stability. The effect is to implement the "sur lie" technique by means of increasing the substances typical of the yeast autolyse.

When using L.P.A.® comply with the relative legal regulations in force.

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DIRECTIONS FOR USE



The paste form doesn't require rehydration. Before proceeding to the must inoculation it's enough to melt the necessary quantity of yeast in 10 parts of water at 35° C containing 1-2% sugars: after half an hour add gradually the must which has to be filtered and sulphured or even better small quantities of rectified concentrated must proportionally. To help yeast to multiply the substrate has to be carefully aerated; at this stage we suggest the use of compound fermentation activators, such as V ACTIV PREMIUM®. Once the yeast is in active fermentation it can be incorporated to the mass to be fermented being careful not to cause temperature drops. It's advisable to add gradually the must to the inoculated mass which is at the bottom of the fermentation tank. For a proper use of L.P.A.® during fermentation and during stuck fermentation follow the procedures which are available through our technical service.

DOSAGE



10-20 gr/hl for must fermentation, 20-30 gr/hl during refermentation, up to 200 gr/hl for "sur lie" techniques;
50-100 g/hL for stuck fermentation;
20-30 gr/hl for wines from dried grapes with a high alcohol content by using the procedure for sequential fermentation.

PACKAGING



The product is in 2 kg polypropylene bags containing blocks of 500 gr/each wrapped individually with wax paper.

STORAGE



The product has to be preserved in the fridge at a temperature between 0 and 4° C. Open packages have to be used as soon as possible. Maximum shelf life: 90 days from the date of production.

HAZARD



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