



PREMIUM® ZEROPIÙ

SACCHAROMYCES CEREVISIAE



COMPOSITION

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



CHARACTERISTICS

PREMIUM® ZEROPIÙ is a special strain, selected inside a research project chosen for its low production of sulphur dioxide. It induces very rapid fermentation kinetics for the first 24-36 hours, an interesting characteristic to prevail over the indigenous microflora; in the following phases of fermentation it has a constant flow until the end of fermentation. PREMIUM® ZEROPIÙ allows a clean and regular fermentation even at high temperatures, ensuring good results even for musts vinified without thermoregulation. It tends not to produce sulphites and for this reason it's the most suitable strain to use during vinification keeping under control the presence of sulphur dioxide. It was also selected for producing very limited quantities of volatile acidity, of foam and for having an excellent resistance to alcohol.

Due to its characteristics PREMIUM® ZEROPIÙ may be considered an interesting strain for the correct management of fermentation at high alcoholic concentrations, limiting the risks of stuck fermentations.



APPLICATIONS

PREMIUM® ZEROPIÙ is a strain which is particularly suggested for the production of wines with low sulphite concentrations; thanks to its characteristics it can be used for the production of white, red and rosé wines, according to the recommended procedures.

When using PREMIUM® ZEROPIÙ comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve the necessary quantity of yeast into 10 parts of tepid water (40°C), containing 1-2% sugars; after half an hour, stir and then gradually add the filtered, sulphited must without causing sudden temperature decreases.

To help the multiplication of the yeasts, the substrate must not contain more than about 2% sugars and must be properly ventilated; during this phase it is recommended to use complex fermentation activators such as V ACTIV PREMIUM®.

The rehydrated yeast is in the active fermentation phase and can thus be added to the mass to be fermented. It is advisable to add the must gradually to the mass of reactivated yeast already present at the bottom of the fermentation tank.

For more detailed information regarding the management of nutrient elements and the optimal use of yeasts consult our technical service and official procedures.



DOSAGE

20-25 g/hL according to what is indicated in the procedures.



PACKAGING

500 g poly laminate vacuum-sealed bags.



STORAGE

The product should be kept in a cool, dry place. Under these conditions, it will maintain its activity until the expiration date indicated on the label.

Open bags should be closed carefully and used as soon as possible.



HAZARD

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