



VIW[®] BUBBLES

SACCHAROMYCES BAYANUS

PRODUCT



Active dry yeast selected by our R&D department.

CHARACTERISTICS



VIW[®] BUBBLES is a strain of *Saccharomyces bayanus* specially selected for the production of premium sparkling and semi-sparkling wines. Also suitable for the production of still wines, it is characterized by fast kinetic fermentation and high resistance to overpressure. In the presence of adequate nitrogen nutrition it ensures clean fermentation and, moreover, it allows the development of a very distinct aromatic profile, with notes of white fruit pulp and a very delicate floral aroma. Optimal temperature range from 15 to 25°C.

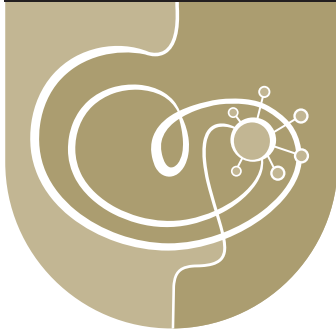
USES



VIW[®] BUBBLES is particularly suitable in the production of elegant sparkling and semi-sparkling wines, processed in bottles or autoclaves. In any case, it also finds an interesting use in the primary fermentation of white musts, if a delicate aromatic complexity is desired, on elegant floral and fruity notes.

For the use of VIW[®] BUBBLES please follow the legal regulations in force

YEASTS



VIW[®] BUBBLES

SACCHAROMYCES BAYANUS

DIRECTIONS FOR USE



Disperse the necessary amount of yeast in ten parts of lukewarm water (40°C) containing 1-2% sugars; after half an hour gradually add filtered and sulfited must so as not to cause abrupt temperature drops.

To facilitate yeast multiplication, the substrate should contain no more than 2% sugars and should be thoroughly aerated; complex fermentation activators such as V ACTIV PREMIUM[®] are recommended at this stage.

The rehydrated and actively fermenting yeast can then be incorporated into 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 the proper use of VIW[®] BUBBLES in primary fermentation and frothing, consult the appropriate procedures available through our technical service department.

DOSAGE



10-20 up to 25 g/hL in fermentations of white musts;
20-30 g/hL in second fermentation.

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