



iFRUIT® WHITE

SACCHAROMYCES CEREVISIAE



COMPOSITION

Yeast selected for wine-making with; strain classified as *Saccharomyces cerevisiae* according to the Lodder classification of 1970.



CHARACTERISTICS

The olfactory component of the wines obtained with the iFRUIT® WHITE strain is prevalently characterised by intense and persisting fruity varietal aromas, typical of Sauvignon Blanc. This means that it is particularly suitable for the production of white wines if intending to bring out the varietal typicality and fresh aromas.

It's not specifically a cryophile, for this reason to reach the best performances we suggest to ferment at the usual white wine vinification's temperatures, not below 15°C.



APPLICATIONS

iFRUIT® WHITE is a strain which is recommended for the production of intense and persistent fruity white wine varietals, and particularly for varieties with a thiol-containing aroma matrix.

When using iFRUIT® WHITE comply with the relative regulations in force.



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DIRECTIONS FOR USE

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

In order to facilitate the multiplication of the yeasts, the substrate must not contain more than about 2% sugars and must have been suitably 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 nutritious substances and the optimisation of yeasts use, consult our technical service and official procedures.



DOSAGE

10-20 g/hL in white vinifications.



PACKAGING

500 g poly laminate vacuum-sealed bags and 10 kg bags.



STORAGE

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

Reseal opened packages carefully.



HAZARD

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