

CLASSIC AROM

SACCHAROMYCES CEREVISIAE

COMPOSITION



Selected yeast for winemaking; strain classified as *Saccharomyces cerevisiae* according to the old Lodder classification of 1970.

CHARACTERISTICS



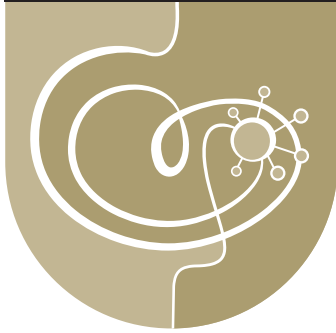
CLASSIC AROM is an "aromatic" strain of *Saccharomyces cerevisiae* selected for its metabolic activity that adds to the production of esters and other secondary components of fermentation in a balanced expression of sweet floral notes. The obtainable aromatic profile is delicate and fine and also suitable for enhancing neutral products, distinguishing the olfactory impact. Its good resistance to alcohol, to sulphur dioxide and to low fermentation temperatures (this strain is already active at around 14°C), makes it possible to obtain regular, constant and complete fermentations.

APPLICATIONS



CLASSIC AROM is indicated when you wish to distinguish the aromatic characteristics of the product. In particular, it is recommended in the fermentation of white and rosé musts. It is also suited for the production of special aromatic red wines, young red wines and nouveau wines. Particularly interesting aromatic organoleptic results have been achieved in second fermentation, in the processing of sparkling wines.

To use CLASSIC AROM, adhere to the laws in force on the matter.



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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.

DOSAGE



10-20 up to 25 g/hL in the fermentation of white, rosé and red musts;
20-30 g/hL for the production of sparkling wines.

PACKAGING



500 g and 15 kg 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.

HAZARD



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