



# COMBO® XT

SELECTED YEASTS  
TO ENHANCE AROMAS IN WINE



## COMPOSITION

Selected yeast for enological use with high percentage of active cells (minimum 10 billion cells per gram of product).



## CHARACTERISTICS

COMBO® XT is a blend of different yeast strains specifically studied to increase the thiols and other volatile compounds in wines. It is already known that the cooperative "combination" of different strains in fermentation has a positive impact on aromas, giving more complexity to the wine.

COMBO® XT is able to ferment in difficult conditions with good tolerance to high alcohol content (up to 15,5% vol.) and at low temperature (13°C-30°C).

It is recommended an appropriate and balanced nutrition.



## APPLICATIONS

COMBO® XT is particularly suited for white and rosè wines to enhance the fruity notes of thiols. The selection of the different strains was researched to increase the complexity and to help the thiols release from their precursor. These characteristics makes it the right yeast even in case of difficult fermentations.

**When using COMBO® XT comply with the relative legal regulations in force.**



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## DIRECTIONS FOR USE

Dissolve the necessary quantity of yeast in ten parts of warm water (40°C) containing 1 to 2 % sugar. After 30 minutes, stir and gradually add some filtered and sulphited must, being careful to avoid fast drops in temperature. In order to help the multiplication of yeasts, the substrate should not contain more than 2% sugars and has to be carefully aerated. At this step, the use of fermentation activators like V ACTIV PREMIUM<sup>®</sup> is recommended.

It is advisable to gradually transfer the must on the reactivated yeast at the bottom of the fermentation tank.

For more detailed information on nutrient management and for increasing the performances of the yeasts, please contact our technical service or check the official procedures.



## DOSAGE

20 g/hL in white and rosè vinification.



## PACKAGING

Vacuum-packed in 500 g poly laminate bags.



## STORAGE

The product should be stored in a cool and dry environment. In such conditions, it keeps its activity until the expiration date reported on the label.

Reseal opened packages carefully.



## HAZARD

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