



VIW® CLEVER

SACCHAROMYCES CEREVISIAE

PRODUCT



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

CHARACTERISTICS



VIW® CLEVER is a strain of *Saccharomyces cerevisiae* ideal for the production of very classy and elegant red wines, with clean fermentations, conducted at 14-24°C. Pressure tolerance.

In addition to the high fermentation vigour, the selection also showed the ability to support the aromaticity of the wines, with significant sweet and durable notes.

It ensures significant palatability, also appreciable in terms of taste persistence.

VIW® CLEVER also features excellent resistance to alcohol, low temperatures and sulphur dioxide.

USES



Given its characteristics VIW® CLEVER is particularly recommended for primary fermentations, in all cases in which you want to enhance the varietal characteristics of the grapes, favouring a fruity, yet complex aromatic profile.

In the presence of an adequate nutritional component, VIW® CLEVER completes fermentations conducted on musts with high osmotic concentration extremely well.

We wish to point out the excellent interaction with the complete SMARTVIN® ACTIV or to differentiate with V STARTER FRUIT.

It is also applicable for second fermentation, for the production of clean and fruity red sparkling wines.

To use VIW® CLEVER comply with 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.

DOSES



10-20 g/hL for red wine vinification and second fermentation.

PACKAGING



500 g 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.

HAZARDOUSNESS



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