



COMBO® FRESHFRUIT

SELECTED YEASTS TO ENHANCE AROMAS IN WINE

COMPOSITION



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

CHARACTERISTICS



COMBO® FRESHFRUIT is a blend of different yeast strains specifically studied to increase the revealing of esters 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 final wine. COMBO® FRESHFRUIT is able to ferment in difficult conditions, it has a good tolerance to high alcohol content (16,5% vol.) and to low temperature (12°C-30°C). It is recommended to supply an appropriate and balanced nutrition.

APPLICATIONS



COMBO® FRESHFRUIT is particularly suited for red wines to enhance the fruity notes and give more complexity. In fact, the purpose of selecting different strains is to increase the freshness and to give more fruity and floral aromas. Its characteristics make it the right yeast even in difficult fermentations.

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



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DIRECTIONS FOR USE



Add 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 must, being careful to avoid fast drops in temperature. In order to help the multiplication of the yeast 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® is recommended. Once the yeast is rehydrated and in active fermentation, it can be incorporated into the mass to be fermented. 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 yeast, please contact our technical service or check the official procedures.

DOSAGE



20 g/hL in red 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.