



PREMIUM® SAUVIGNON

SACCHAROMYCES CEREVISIAE

COMPOSITION



Yeast for enological use with a high percentage of active cells (at least 10 billion per gram of product). Strain classified as *Saccharomyces cerevisiae* according to Lodder classification in 1970.

CHARACTERISTICS



PREMIUM® SAUVIGNON is the ideal strain for the production of complex, fine, and elegant white wines. This strain has been selected specifically for the varietal expression of aromatic grapes, particularly for the vinification of the Sauvignon blanc variety. It shows reduced latency time, and tolerates high alcohol levels and fermentations at low temperature, as well (12-13°C).

It can provide a range of fermentation aromas to must that is especially rich in amino acidic nitrogen. The varietal notes are not covered but enriched, generating a very fine aromatic complexity. PREMIUM® SAUVIGNON is optimally suited for rest 'sur lies'.

APPLICATIONS



PREMIUM® SAUVIGNON is particularly recommended for the production of wines with high varietal aromatic expression. It develops the olfactory characteristics of the original grape variety with an intensification of fresh floral notes, not affecting the aroma, but supporting it. It fully expresses and highlights the typical characteristics of Sauvignon blanc.

It is directly applicable in the Vinification Procedures for white wines in reduction, which are available through the Technical Service of Enologica Vason.

Excellent for the production of aromatic varieties; it will bring the typical components of the Sauvignon blanc variety to their full expression.

PREMIUM® SAUVIGNON is extremely well-suited for barrique fermentation.

When using PREMIUM® SAUVIGNON comply with the relative legal regulations in force.



PREMIUM® SAUVIGNON

SACCHAROMYCES CEREVISIAE



DIRECTIONS FOR USE

Dissolve the necessary amount of yeast in 10 parts of tepid water (40°C) containing 1-2 % sugar. After 30 minutes, stir and add the filtered and sulfured must gradually, so as not to cause sharp drops in temperature. In order to help the multiplication of the yeasts, the substrate must not contain more than about 2 % of sugar and must be carefully aerated. During this stage, the use of compound fermentations activators such as V ACTIV PREMIUM® is recommended. Once the yeast is rehydrated and in active fermentation, it can be incorporated into the main body to be fermented. It is advisable to gradually add the must to the mass of reactivated yeast, which is already at the bottom of the fermentation tank.

For more detailed information about the management of the nutrients and to improve the use of yeasts please contact our technical service and official procedures.



DOSAGE

10-20 g/hL for the fermentation of white musts.



PACKAGING

The product is vacuum-packed in poly laminate bags of 500 g.



STORAGE

If stored in a cool and dry place, the product preserves its activity until the expiration date on the label.

Reseal open packages carefully and use them as soon as possible.



HAZARD

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