



# PREMIUM® CHARDONNAY

*SACCHAROMYCES CEREVISIAE*



## COMPOSITION

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



## CHARACTERISTICS

PREMIUM® CHARDONNAY is a *Saccharomyces cerevisiae* strain for the production of high quality white wines, with clean fermentations, made at 16-18°C, normal temperature for white wine vinification. In addition to its fermentative strength and tolerance to pressure, the product has also shown itself as an aromatic good support in wine with elegant aromatic notes.

It has a good tolerance to copper in must. PREMIUM® CHARDONNAY has an exceptional resistance to alcohol, low temperatures (14°), sulphur dioxide and a light malic acid removing activity.



## APPLICATIONS

Given its characteristics, PREMIUM® CHARDONNAY is particularly recommended for primary fermentation and refermentation processes of Chardonnay wines and whenever you wish to enhance the freshness of the final product while preserving the vineyard specific aromatic profile. Tests performed in the Institute of San Michele all'Adige highlighted that the wines produced with PREMIUM® CHARDONNAY are better for intensity, persistence and harmony.

If proper nutrients are provided PREMIUM® CHARDONNAY ends successful fermentations on must with high osmotic concentration and copper content.

Excellent for the "sur lies" aging where it helps to reach an elegant final organoleptic result and excellent for barrique fermentations.

**When using PREMIUM® CHARDONNAY 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 to the filtered and sulfured must, being careful to avoid sharp drops in temperature. In order to help the multiplication of the yeast cells, the substrate must not contain more than about 2% sugar and must be carefully aerated. In this stage the use of fermentation activators such as V ACTIV PREMIUM® is recommended.

Once the yeast is rehydrated and in active fermentation, it can be incorporated into the body to be fermented.

It is advisable to gradually add the must to the reactivated yeast, already present at the bottom of the fermentation tank. For more detailed information on the management of the nutrients and the optimization of the use of the yeast, please consult our technical service and the official procedures.



## DOSAGE

10-20 g/hL during fermentation of white and rosè musts;  
20-30 g/hL during refermentation.



## PACKAGING

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



## 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. Open packs must be closed securely and used as soon as possible.



## HAZARD

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