



# PREMIUM® ROUGE

*SACCHAROMYCES CEREVISIAE*



## COMPOSITION

A strain selected for oenological use with high percentage of active cells (minimum 10 billion per gram of products) from noble vineyards in the Bordeaux region. Strain classified as *Saccharomyces cerevisiae* according to Lodder classification dated 1970.



## CHARACTERISTICS

The fermentation kinetics of PREMIUM® ROUGE is very fast in the first 24-36 hours, followed then by a constant and regular course. The wide range of temperatures at which it is able to conduct fermentation assures good results also in musts vinified without thermoregulation, with a regular metabolism that gives clean wines with full expression. The low production of sulfur compounds prevents reduction which can interfere with the expression of the varietal aromas. Due to its characteristics, PREMIUM® ROUGE reduces the risk of stuck fermentation. Produces low quantities of foam and has good resistance to alcohol.



## APPLICATIONS

PREMIUM® ROUGE is particularly recommended for the production of full-bodied structured red wines destined for aging (Sangiovese, Montepulciano, Cabernet Sauvignon, Cabernet Franc, Nebbiolo, Teroldego, Merlot, Barbera). The high production of glycerol and the malic acid removal activity give higher quality wine. The specific fermentative kinetics improves color extraction with higher polyphenol index and greater colour intensity. PREMIUM® ROUGE has a limited ability to adsorb the colouring elements on the cell wall allowing more stay on fine lees.

**When using PREMIUM® ROUGE 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 to the filtered and sulfured must, being careful to avoid sharp drops in temperature. In order to facilitate 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 added to the mass 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 on the use of the yeasts, please consult our technical service and the official procedures.



## DOSAGE

10-20 g/hl in red wine vinifications.



## PACKAGING

500 g vacuum-packed in poly laminate bags.



## STORAGE

The product should be stored in a cool and dry place. This way it can preserve its activity until the expiration date on the label. Reseal opened packages carefully.



## HAZARD

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