



# PREMIUM® TIOL

*SACCHAROMYCES CEREVISIAE*



## COMPOSITION

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



## CHARACTERISTICS

The selection of PREMIUM® TIOL is the result of research seeking a yeast able to enhance varietal and especially thiolic compounds in white wine. It is perfectly suited to ferment Premium quality wine, giving roundness and elegance. Its ability to express the thiolic compounds (3MH and 3MHA) present in the must as odourless precursors, is the right choice for a full expressive bouquet.

PREMIUM® TIOL prevails over indigenous microflora quickly, ensuring safe and clean fermentations, with low production of volatile acidity. With good nutrition and rehydration, it is able to reach high alcohol levels (15,4 % vol.). Optimum temperature range: 14°C - 25°C.



## APPLICATIONS

PREMIUM® TIOL is particularly suited for elegant white and rosé wines, characterized by the presence of thiol precursors.

However, its ability to carry out clean fermentations, with fruity and floral notes, make it the right strain to enhance the bouquet of different varieties.

Sur lies ageing is advisable for this strain, in order to obtain round and silky wines.

**When using PREMIUM® TIOL 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 must, being careful to avoid fast drops of temperature.

In order to facilitate the multiplication of the yeast cells, it is advisable to supply oxygen through gentle aeration at this step.

Once the yeast is rehydrated and in active fermentation, it can be incorporated to the must to be fermented. It is advisable to gradually transfer the must on the reactivated yeast already present at the bottom of the fermentation tank.

For more detailed information on nutrient management and to optimize fermentation, please contact our technical service or check the official procedures.



## DOSAGE

20 g/hL in white and rosè vinification.



## PACKAGING

500 g vacuum-packed in poly laminate bags.



## STORAGE

Store in a cool and dry environment.

In these 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.