



# PREMIUM® PROX

*SACCHAROMYCES CEREVISIAE*



## COMPOSITION

Selected yeast for enological use with high percentage of active cells (at least 10 billion per gram of product), strain classified as *Saccharomyces cerevisiae*.



## CHARACTERISTICS

PREMIUM® PROX is a strain of *Saccharomyces cerevisiae* which has been selected in the Prosecco area for the production of still wines and for high quality sparkling wines. Physiologically, the yeast is characterized by a quick fermentative kinetic and an excellent resistance to alcohol, sulphur dioxide, temperature (active from 10° C) and overpressure. It can keep its characteristics unaltered in case of difficult fermentations.



## APPLICATIONS

Given its characteristics, PREMIUM® PROX is particularly recommended for the production of sparkling wines processed in bottles or pressure tanks. It can nevertheless be used in the primary fermentation of white musts for enhancing the aromatic characteristics of the product.

**When using PREMIUM® PROX 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 tepid water (40°C) containing 1 to 2 % sugar. After 30 minutes, stir and gradually add 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 its proper application and for stuck fermentations please ask our technical service which has the official procedures.



## DOSAGE

10-20 up to 25 g/hL in the fermentation of white musts,  
15-30 g/hL in refermentation.



## PACKAGING

Vacuum-packed in poly laminate bags of 500 g.



## STORAGE

The product should be stored in a cool and dry place. This way it keeps its properties until the expiration date 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.