

# TEAM<sup>®</sup> FINESSE

**SACCHAROMYCES CEREVISIAE & BAYANUS SYNERGISTIC YEASTS  
FOR PREMIUM SPARKLING AND SEMI-SPARKLING WINES**

## PRODUCT



Active dry yeast selected by our R&D department.

## CHARACTERISTICS



TEAM<sup>®</sup> FINESSE consists of two yeast strains, specifically designed to act together in defining a sparkling wine style of excellence. It is now well established that the use of different strains during fermentation has a positive impact on aromas, bringing greater complexity and cleanliness to the final wine. The two strains chosen combine in a synergistic effect and their characteristics that make it a technical-oenological refinement.

TEAM<sup>®</sup> FINESSE achieves clean and low volatile fermentation even under difficult conditions, has a good tolerance towards high alcoholic alcohol (up to 16% vol) and low temperatures (10-20°C). It finds its best expression in autoclaves between 17 and 19°C.

Under these conditions it develops a fine floral and fruity aromatic complexity, especially when supported by proper organic/mineral nutrition. For this purpose the TEAM<sup>®</sup> 2FERM kit already contains optimal doses of nutritional elements that allow the optimal expression of TEAM<sup>®</sup> FINESSE. The balanced activators designed for this purpose TEAM<sup>®</sup>ACTIV START and TEAM<sup>®</sup>ACTIV FINE can be found in the TEAM<sup>®</sup> 2FERM kit.

## USES



TEAM<sup>®</sup> FINESSE is particularly suitable for sparkling and semi-sparkling white/rosé wines where the development of fine floral and fruity aromatic complexities is desired.

The synergy between different strains is intended to refine the olfactory stylistic aspect, resulting in a clean, heterogeneous and multifaceted wine.

Sparkling and semi-sparkling wines processed with TEAM<sup>®</sup> FINESSE are elegant and full. TEAM<sup>®</sup> FINESSE is also suitable for difficult fermentations.

**When using TEAM<sup>®</sup> FINESSE comply with the relative legal regulation in force.**

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## SACCHAROMYCES CEREVISIAE & BAYANUS SYNERGISTIC YEASTS FOR PREMIUM SPARKLING AND SEMI-SPARKLING WINES



### DIRECTIONS FOR USE

Disperse the necessary amount of yeast in ten parts of warm water (40°C) containing 1-2% sugars; after half an hour shake and gradually add some filtered and sulfited must so as not to cause abrupt decreases in temperature. To facilitate yeast multiplication, the substrate should contain no more than 2% of sugars and should be thoroughly aerated. At this stage the use of complex fermentation activators such as V ACTIV PREMIUM<sup>®</sup> or TEAM<sup>®</sup>ACTIV START (contained in the TEAM<sup>®</sup> 2FERM kit) is suggested, but with a more simplified procedure that involves dissolution in water at 35°C of TEAM<sup>®</sup>ACTIV START activator at 5 g/hL to the whole mass and waiting 20 minutes before use.

In either case, the actively multiplying yeast can be incorporated to the mass to be fermented or employed for the constitution of a "pied de cuve." It is advisable to gradually add must to the mass of reactivated yeast already present at the bottom of the fermentation tank. For more detailed information on nutrient management and optimizing the use of yeast, consult our technical service and the guide lines found in the TEAM<sup>®</sup> 2FERM box.



### DOSAGE

10 g/hL in frothing.  
15 to 20 g/hL in fermentation of white and rosé wines.



### PACKAGING

500 g vacuum-packed poly laminate bags of TEAM<sup>®</sup> FINESSE yeast



### STORAGE

The product should be stored in a cool and dry environment.  
Opened packages should be resealed carefully



### HAZARDOUSNESS

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