



iFruit® RED

SACCHAROMYCES CEREVISIAE

COMPOSITION



Yeast selected for winemaking; strain classified as *Saccharomyces cerevisiae* according to Lodder classification in 1970.

CHARACTERISTICS



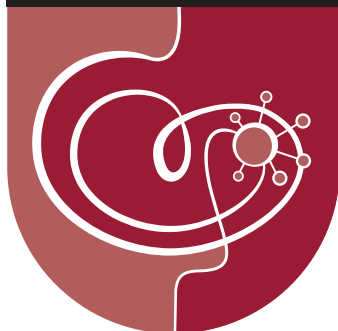
iFRUIT® RED strain was selected in the context of a research programme which began in 1998 and saw the isolation and characterisation of around 908 strains from grapes and musts harvested in the DOC production area of the Valpolicella wine. The choice of this strain was the result of a characterisation process which was based primarily on laboratory tests, and secondly on experimental vinification tests performed during the harvests of 1999, 2000 and 2001, at the Experimental Centre for the Vitiviniculture of the Province of Verona. The olfactory component of wines obtained with the iFRUIT® RED strain are prevalently characterised by intense and persistent fruity aromas (cherries, sour cherries...). This means that it is particularly suitable for the production of young wines if intending to bring out a fragrant aroma or fresh perfumes in a particular way. Monitoring performed using molecular techniques in various phases of the fermentation has always shown the strain's capacity to colonise the inoculated musts rapidly, and to maintain dominance until the end of fermentation.

APPLICATIONS



iFRUIT® RED is particularly recommended for the production of red wines, mainly characterised by intense and persistent fruity aromas (cherries, sour cherries...). Given these characteristics, it is clearly very suitable for use with both rosés and new wines. Interesting on Reserve wines, which have a long aging, in order to keep their fresh aromas.

When using iFRUIT® RED comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve the necessary quantity of yeast into 10 parts of warm water (40°C), containing 1-2% sugars; after half an hour, stir and then gradually add the filtered and sulphited must without causing sudden temperature decreases. In order to facilitate the multiplication of the yeasts, the substrate must not contain more than about 2% sugars and must have been suitably ventilated; during this phase, it is recommended to use complex fermentation activators such as V ACTIV PREMIUM®. The rehydrated yeast is in the active fermentation phase and can thus be added to the mass to be fermented. It is advisable to add the must gradually to the mass of reactivated yeast already present at the bottom of the fermentation tank.

For more detailed information regarding the management of nutritious substances and the optimisation of yeasts use, consult our technical service and official procedures.



DOSAGE

10-20 up to 25 g/hL both for red vinifications and for obtaining rosés and new wines.



PACKAGING

500 g poly laminate vacuum-sealed bags and 10 kg bags.



STORAGE

The product has to be kept in a cool, dry place. Under these conditions, it will maintain its activity until the expiry date indicated on the label. Open sachets should be closed carefully and used as soon as possible.



HAZARD

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