

EXPERTI PF21

Specific strain for tank refermentation with enhancement of aromatic characteristics

DESCRIPTION

Active dry yeast for winemaking (*S. Cerevisiae*), containing thickener E491 (sorbitan monostearate), compliant with the International Oenological Codex. Yeast selected for tank refermentation of semi-sparkling and sparkling wines and for the elaboration of sparkling wine bases. Good production of esters, acetates and higher alcohols. **PF21** guarantees excellent aromatic results even starting from neutral grapes, bringing finesse and olfactory complexity, with intense white fruit aromas and floral notes.

Fermentation kinetics

Temperature: between 15°C and 25°C

Lag phase: short

Vigor: vigorous strain

Nitrogen requirements: medium

Oenological parameters

Alcohol tolerance: good resistance

Volatile acidity production: low

Hydrogen sulfide production: low

APPLICATION

Yeast selected for tank refermentation of semi-sparkling and sparkling wines and for the elaboration of sparkling wine bases. Good production of esters, acetates and higher alcohols. **PF21** guarantees excellent aromatic results even starting from neutral grapes, bringing finesse and olfactory complexity, with intense white fruit aromas and floral notes. **PF21** is particularly indicated for rapid foam-taking with remarkable aromatic cleanliness, even at low temperatures. It is recommended for the fermentation of Prosecco grapes, but also to enhance other wines such as Durello, Pinot and rosé sparkling wines. The low production of hydrogen sulfide allows greater perception of aromatic characteristics.

INSTRUCTIONS FOR USE

Rehydrate in lukewarm water for about 15 minutes under stirring. Gradually add small quantities of must/wine to the solution, stir for about 15 minutes. Finally, add the prepared solution to the must/wine.

DOSAGE

20-30 g/hl in primary fermentation

10-20 g/hl in pied de cuve for refermentation

PACKAGING

500 g and 10 kg

STORAGE

Unopened package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.