

EXPERTI CAVA

DESCRIPTION

Saccharomyces Cerevisiae var. bayanus.

Active dry yeast for winemaking, compliant with the international oenological codex.

Yeast suitable for fermentation and refermentation of premium sparkling wines, specific for the production of sparkling wine bases and for refermentation. Killer character, high alcoholic power (17% and above) and high alcoholic yield.

Cryophilic, low nutritional requirements.

COMPOSITION

Particularly suitable for the vinification of rosé musts with poor aromatic potential. Active dry yeast contains thickener E491 (sorbitan monostearate).

APPLICATION

Indicated for white wines and sparkling wine bases.

INSTRUCTIONS FOR USE

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

DOSAGE

A dosage of 20-30 g/hl is recommended

PACKAGING

500 g and 10 kg

CONSERVAZIONE

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.