

EXPERTI EXTREME

Saccharomyces cerevisiae

DESCRIPTION

Yeast strain particularly indicated for the production of large volumes of red wines even in situations of poor thermal control. It produces wines with well-evident fruity aromas that blend harmoniously with the varietal notes of the grape variety.

It possesses high technological characteristics and produces extremely limited quantities of compounds that can interfere with wine quality.

ExpertI EXTREME allows for a prompt and rapid start of alcoholic fermentation, presents a short lag phase and is characterized by excellent alcohol resistance. It is also suitable for use in the production of wines from desulfurized musts.

Fermentation kinetics

Optimal temperature: 20-33°C

Lag phase: short

Vigor: vigorous strain

Nitrogen requirements: moderate

Oenological parameters

Alcohol tolerance: 16-17% vol

Volatile acidity production: low

H₂S and SO₂ production: low

Killer activity: killer

COMPOSITION

Active dry yeast (*Saccharomyces Cerevisiae*), emulsifier E491.

INSTRUCTIONS FOR USE

Rehydrate in 10 parts of lukewarm water (35-38°C) for about 15 minutes. The addition of Provital Energy ST to the reactivation water is recommended, in a 1:4 ratio with the yeast. Gradually add small quantities of must to the solution, paying attention to thermal shock (max 10°C), stir and wait for another 15 minutes. Repeat the operation until complete acclimatization of the yeast to the temperature. Finally, add to the must through pump-over.

DOSAGE

A dosage of 20-30 g/hL is recommended

PACKAGING

10 kg

STORAGE

The product is vacuum-packed.

Unopened package: store in a cool place (temperature below 20°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.