

EXPERTI LAKY *Lachancea thermotolerans*

DESCRIPTION

Non-Saccharomyces active dry yeast for natural wine acidification.

Experti LAKY is able to transform part of the fermentable sugars of the must into L-lactic acid, thus becoming a biological tool to rebalance acidity in red, white and rosé wines from warm climates. When used in sequential inoculation with *Saccharomyces Cerevisiae*, it allows amplification of fruity and/or floral aromas in accordance with the metabolic prerogative of the strain used in the second inoculation.

Experti LAKY possesses high capacity to colonize the medium and immediately start fermentation rapidly and safely, until complete transformation of sugars into alcohol. Although it is able to complete alcoholic fermentation independently, when associated with an *S. Cerevisiae* strain, perfect synergy will be observed in the production of aromatic compounds.

COMPOSITION

Active dry yeast (*Lachancea thermotolerans*)

CHARACTERISTICS

Lactic acid yield: 2 ~ 7 g/L

pH reduction: 0.2 ~ 0.5 units

Fermentation temperature: 15 ~ 35°C

Alcohol tolerance: ≥ 14% (v/v)

Nitrogen requirement: low

Flocculation: very high

SO₂ sensitivity: high (initial sulfitation ≤ 40 mg/L recommended)

INSTRUCTIONS FOR USE

Rehydrate in lukewarm water at 20-30°C in a 1:10 ratio for about 15 minutes and mix gently. Gradually add small quantities of must and avoid thermal shocks above 5°C. Stir and wait another 15 minutes. Finally, add the prepared solution to the must.

DOSAGE AND INOCULATION METHOD

Simultaneous inoculation: add simultaneously 20-30 g/hl of Experti LAKY yeast and the *Saccharomyces Cerevisiae* strain chosen for the oenological objective, in a 1:1 ratio

Sequential inoculation: add 20-30 g/hl of Experti LAKY yeast. After 24-48 hours (depending on fermentation temperature), add 20-30 g/hl of the *S. Cerevisiae* strain chosen for the oenological objective. To improve aromatic complexity, sequential inoculation must be carried out within the first third of fermentation.

PACKAGING

500 g

CONSERVAZIONE

The product is vacuum-packed.

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.

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.