

EXPERTI RECORD *Saccharomyces Cerevisiae*

DESCRIPTION

Active dry yeast for winemaking. Particularly suitable for the vinification of full-bodied and structured wines thanks to its high alcohol resistance. Its fermentation kinetics are rapid, clean and regular with a very wide operating temperature range. These *Saccharomyces Cerevisiae* have very low volatile acidity production and do not produce sulfur compounds, consequently the wines are more aromatic and enhance fruity notes to a greater extent.

ExpertI RECORD is particularly indicated for the fermentation of musts from dried grapes and for restarting fermentation in case of stuck fermentation; suitable for both white and red wines.

Also used in unfavorable situations such as presence of Botrytis, nutritional deficiencies and low temperatures, where the fermentability of the must may be reduced. In all these cases **ExpertI RECORD** guarantees perfect fermentation kinetics by completely consuming the sugars.

COMPOSITION

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

APPLICATION

Indicated for the fermentation of wines with high sustainable alcohol content.

ExpertI RECORD is, in fact, a strain with excellent resistance to high alcohol levels, over 18%, and has been selected for its good production of glycerol, polysaccharides and for very limited quantities of volatile acidity.

INSTRUCTIONS FOR USE

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

STORAGE

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. Use the product within a short time. Minimum shelf life 42 months.

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.