

## **EXPERTI CARIBE** *Saccharomyces cerevisiae*

### **DESCRIPTION**

Active dry yeast for winemaking.

**ExpertI CARIBE** is a new yeast strain particularly indicated for the production of fresh and fruity white and rosé wines.

This yeast enhances thiolic aromas (passion fruit, grapefruit, guava and gooseberry) and also produces esters (floral and tropical fruit aromas).

It is indicated for low-temperature fermentations with white grape varieties such as Chardonnay, Sauvignon, Malvasia, Moscato, Muller Thurgau, Verdicchio, Glera, Gewurztraminer and Riesling.

Perfectly compatible with the elaboration of white wines destined for barrel aging.

Also suggested for the production of aromatic rosé wines, as well as sparkling and semi-sparkling wines.

### **COMPOSITION**

Active dry yeast (*Saccharomyces Cerevisiae*).

### **APPLICATION**

Indicated for the fermentation of fresh vintage wines vinified in steel and full-bodied, balanced white wines, also suitable for barrel aging. **ExpertI CARIBE** gives the best results at fermentation temperatures below 16°C and on clear musts (turbidity < 100 NTU).

Optimal fermentation temperature: 13-20°C

Alcohol tolerance: max 17%

Nitrogen requirement: low

Cinnamyl decarboxylase activity: negative (POF -)

### **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 20-40 g/hl is recommended

### **PACKAGING**

From 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.

## 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.