

EXPERTI ROSÉ

DESCRIPTION

Active dry yeast for winemaking, compliant with the International Oenological Codex.

Experti Rosé is a yeast strain particularly suitable for the production of rosé wines with strong aromatic enhancement.

Experti Rosé produces large quantities of fermentative aromas, such as esters and higher alcohols. It is characterized by good alcohol resistance, a short lag period and high colonization capacity over the indigenous flora of musts.

Saccharomyces cerevisiae, contains thickener E491 (sorbitan monostearate).

Fermentation kinetics

Temperature: between 16°C and 25°C

Lag phase: short

Vigor: vigorous strain

Nitrogen requirements: medium-high

Oenological parameters

Alcohol tolerance: 15% (v/v)

Volatile acidity production: low

Resistant to high temperatures

APPLICATION

Particularly suitable for the vinification of rosé musts with poor aromatic potential.

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

20-40 g/hl

PACKAGING

500 g and 10 kg

STORAGE

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.