

## EXPERTI BAYANUS

### DESCRIPTION

Active dry yeast for winemaking. Compliant with the International Oenological Codex.  
*Saccharomyces cerevisiae* var. *bayanus*.

#### Fermentation kinetics

Temperature: between 10°C and 30°C

Lag phase: short

Vigor: very vigorous strain

Nitrogen requirements: moderate

#### Oenological parameters

Alcohol tolerance: 16% (v/v)

Volatile acidity production: low

SO<sub>2</sub> production: none

Foam production: weak

Killer activity: killer

### COMPOSITION

Active dry yeast contains thickener E491 (sorbitan monostearate).

### APPLICATION

Experti Bayanus is indicated for treating stuck fermentations, refermentation for sparkling and semi-sparkling wines.  
Suitable for high alcohol wines (16%).

### 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.

## 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.