

EXPERTI AROM

DESCRIPTION

Saccharomyces cerevisiae.

Active dry yeast for winemaking.

Compliant with the International Oenological Code.

Experti Arom is characterized by good alcohol resistance, short latency period and high colonizing capacity on the indigenous flora of musts.

COMPOSITION

Active dry yeast contains thickening agent E491 (sorbitan monostearate)

APPLICATION

Suitable for white, red and rosé wines, particularly from grapes with low aromatic potential, it guarantees the development of acetates and esters (fruity notes) and higher alcohols with positive sensory impact (phenyl ethanol).

INSTRUCTIONS FOR USE

Rehydrate in lukewarm water for about 15 minutes under agitation. Gradually add small quantities of must to the solution, stir for about 15 minutes. Finally, add the prepared solution to the must.

DOSAGE

25-30 g/hl

PACKAGING

From 500 g and 10 kg packages

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.