



# VIW® SMART

*SACCHAROMYCES CEREVISIAE*

## PRODUCT



Yeast selected for oenological use with a high percentage of active cells (minimum 10 billion per gram of product); strain classified as *Saccharomyces cerevisiae* according to the old Lodder classification of 1970.

## CHARACTERISTICS



VIW® SMART is a strain of *Saccharomyces cerevisiae* ideal for the production of floral and fruity white and rosé wines, with clean fermentations, conducted at 16-20°C.

It features excellent fermentation kinetics expressed in great olfactory cleanliness, that supports over time interesting floral and white fruit notes, with a mostly fruity afterodour.

VIW® SMART also features excellent resistance to sulphur dioxide.

## USES



VIW® SMART is a strain particularly recommended for the production of easy on the mouth white wines, predominantly characterised by rather persistent floral, fresh and fruity aromas. Due to these characteristics it is also suitable for rosé wines.

It has an interesting synergic activity with SMARTVIN® ACTIV and V STARTER TF.

**To use VIW® SMART comply with the laws in force on the matter.**



# VIW<sup>®</sup> SMART

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## DIRECTIONS FOR USE

Add the necessary amount of yeast in ten parts lukewarm water (40°C) containing 1-2% sugars; after half an hour stir and gradually add filtered and sulphited must so as to avoid sudden drops in temperature.

To facilitate yeast multiplication, the substrate must not contain more than about 2% sugars and must be duly aerated; in this stage, we recommend using complex fermentation activators such as V ACTIV PREMIUM<sup>®</sup>.

Once the yeast is rehydrated and is actively fermenting, it can then be mixed into the mass to be fermented. It is advisable to gradually add the must to the reactivated yeast mass, already on the bottom of the fermentation tank.

For more detailed information on how to manage the nourishing substances and optimisation of the use of yeasts, consult our technical service and official procedures.



## DOSES

10-20 g/hL for white and rosé wine vinification.



## PACKAGING

500 g vacuum-packed poly laminate bag.



## STORAGE

The product must be stored in a cool and dry place. In these conditions, it maintains its activity until the expiration date printed on the label.

Open packages must be carefully closed and used as soon as possible.



## HAZARDOUSNESS

According to European legislation in force, the preparation is classified as non-hazardous.