



# VIW® FRESH

*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® FRESH is a strain of *Saccharomyces cerevisiae* ideal for the production of highly classy and elegant white and rosé wines, with clean fermentations, conducted at 13-20°C. In addition to the high fermentation vigour and pressure tolerance, the selection also showed the ability to enhance the aromaticity of the wines with fresh but sweet floral aromatic notes.

It significantly contributes to pleasant body and mouthfeel, especially when kept in lysis for some time after alcoholic fermentation.

VIW® FRESH features excellent resistance to alcohol, low temperatures (13°) and sulphur dioxide.

## USES



Given its characteristics VIW® FRESH is particularly recommended for primary fermentations, in all cases in which you want to express the varietal characteristics of the grapes, favouring the freshness and aromatic complexity of whites and rosés.

In the presence of an adequate nutritional component, VIW® FRESH completes fermentations conducted on musts with a high osmotic concentration extremely well. In this regard, its use is recommended near the inoculation of SMARTVIN® ACTIV or V STARTER TF.

It can also be used to make fruity and well-expressed sparkling wines.

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



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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 .

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 in the fermentation of white and rosé musts.  
20 g/hL for second fermentations.



## 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.