



VIW® PRACTICO

Saccharomyces cerevisiae



PRODUCT

Selected yeast for enological use.



CHARACTERISTICS

VIW® PRACTICO is a selected yeast for direct inoculation without rehydration. It is able to yield a good fermentation in the temperature range from 14 to 28 °C, assuring good results until 16 % alcohol v/v. VIW® PRACTICO is particularly suited to enhance the freshness and to give a pleasant mouthfeel.



USES

VIW® PRACTICO is a strain resistant to a wide range of temperatures which makes it suitable for white, rosé and red wines. The fermentation kinetic can be adjusted by modulating the fermentation temperature, anyway, it always demonstrates a short lag phase.

For the use of VIW® PRACTICO, please follow the legal regulations in force.



VIW® PRACTICO

Saccharomyces cerevisiae



DIRECTIONS FOR USE

Avoid simultaneous addition of SO₂ and yeast VIW® PRACTICO. Mix the necessary quantity of yeast in must and then join to the tank. Be sure to respect the temperature range of application (14-28°C). During the first part of the alcoholic fermentation the use of fermentation activators such as X-PRO® VERVE in ratio 1:1 is recommended. For more detailed information about the management of the nutrients and the best use of the yeast, please consult our technical service and the official procedures.



DOSAGE

20 g/hL



PACKAGING

The product comes vacuum-packed in 500 g poly laminate bags.



STORAGE

The product should be stored in a cool and dry environment. In such conditions it keeps its viability until the expiration date reported on the label.



HAZARDOUSNESS

Based on the current European regulations the product is classified: not hazardous.