



PREMIUM® ZINFANDEL

SACCHAROMYCES CEREVISIAE



COMPOSITION

Selected yeast from our Research and Development department for enological use with high percentage of active cells (at least 10 billion per gram of product), selected in Salento region on Primitivo di Manduria wine. Strain classified as *Saccharomyces cerevisiae* according to the Lodder classification of 1970.



CHARACTERISTICS

PREMIUM® ZINFANDEL induces very rapid fermentation kinetics in the first 24 to 36 hours, in order to quickly predominate over the native microflora, to have a stable trend during the fermentation process. It also brings a clean and regular fermentation at high temperatures, ensuring good results even in musts vinified without thermoregulation. Also in this case it produces very limited quantities of volatile acidity. In general, there's a low production of foam and an optimal alcohol tolerance.

PREMIUM® ZINFANDEL seems not to produce sulfur compounds that could interfere with the aromatic expression of the original grape variety.

Due to its characteristics, PREMIUM® ZINFANDEL can be considered a very good strain to manage fermentation appropriately at high alcohol levels, limiting the risk of stuck fermentation.



APPLICATIONS

PREMIUM® ZINFANDEL is a strain particularly recommended for the production of red wines with full body and structure destined for long maturation.

When using PREMIUM® ZINFANDEL comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Add the necessary quantity of yeast in ten parts of warm water (40°C) containing 1 to 2 % sugar. After 30 minutes, stir and gradually add to the filtered and sulfured must, being careful to avoid sharp drops in temperature. In order to facilitate the multiplication of the yeast cells, the substrate must not contain more than about 2% sugar and must be carefully aerated. In this stage the use of fermentation activators such as V ACTIV PREMIUM® is recommended. Once the yeast is rehydrated and in active fermentation, it can be added to the mass to be fermented. It is advisable to gradually add the must to the reactivated yeast, already present at the bottom of the fermentation tank. For more detailed information on the management of the nutrients and the optimization of the use of the yeast, please consult our technical service and the official procedures.



DOSAGE

10-20 up to 25 g/hL in the vinification of red wines.



PACKAGING

500 g vacuum-packed in poly laminate bags and 10 kg bags.



STORAGE

The product should be stored in a cool and dry place. In such conditions it keeps its activity until the expiration date reported on the label.
Reseal opened packages carefully.



HAZARD

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