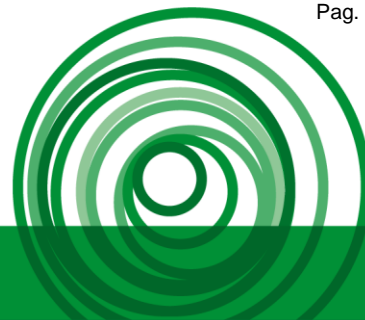




Saccharomyces cerevisiae



AROMA WHITE

enartis FERM

YEAST FOR YOUNG AROMATIC WHITE WINES

AROMA WHITE is a strain selected for the production of fruity white wines made from neutral or aromatic grapes.

SENSORY CHARACTERISTICS

AROMA WHITE is a yeast recommended for the production of young fruity white wines obtained from both neutral and aromatic grapes.

Temperature and nitrogen availability can greatly influence the final quality of the wine. Fermentation at temperatures between 14-16°C (57-61°F) produce varietal wines with complex notes of mineral, balsamic and citrus. Higher temperatures (17-20°C or 62-68°F) produce aromas of sweet white fruit.

AROMA WHITE is recommended for the fermentation of thiolic varieties where it reveals and enhances the varietal aroma.

AROMA WHITE also produces small amounts of riboflavin thus preventing the appearance of light-struck flavor and reduced character that may appear in bottled white wines.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	14 - 24°C (57-75°F)
Lag phase	medium
Fermentation speed	medium
Alcohol tolerance	≤ 15% v/v
Killer factor	killer
Resistance to free SO ₂	medium

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium-high
Oxygen needs	medium
Volatile acidity production	medium-low (< 0.25 g/L)
H ₂ S production	low
SO ₂ production	low
Glycerol production	medium
Acetaldehyde	low
Riboflavin production	very low: it reduces the appearance of light-struck flavor.
POF character	negative
Compatibility with the malolactic fermentation:	neutral

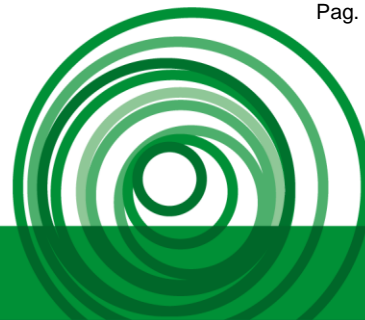
APPLICATIONS

Young and fruity white wines
White wines obtained from grapes poor in primary aromas
Fruity rosé wines
Late harvest sweet wines
Expression and enhancement of thiolic aroma (Sauvignon blanc, Verdejo, Viogner etc.)



Saccharomyces cerevisiae

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MAXIMIZING QUALITY

To enhance the production of aromatic compounds, **AROMA WHITE** should be fermented at temperatures between 17-20°C (62-68°F) and nutritionally supplemented with **Nutriferom Arom** or **Nutriferom Arom Plus**.

In fermentation of thiolic varieties (Sauvignon blanc, Verdejo, Viogner etc.), the use of **Enartis Pro Bianco** in conjunction with **AROMA WHITE** enhances varietal aroma and its stability over time.

At 1/3 sugar depletion, the addition of 2-6 mg/L of oxygen with **Nutriferom Advance** helps with a regular and complete fermentation and improves aromatic expression.

DOSAGE

20-40 g/hL (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- Add suspension to juice when beginning to fill the fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F).
- Homogenize by pumping over or mixing inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0.5 and 10 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F), dry place.

Opened package: carefully reseal and store as indicated above; use quickly.

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product is in compliance with the *Codex Alimentarius International*.

Product approved for winemaking in accordance with

Reg. (EC) N. 606/2009

Contains E 491 Sorbitan monostearate.