








YEAST

ENARTISFERM BIO

Organic certified active dry yeast produced in accordance with reg. (EC) N. 834/2007 and N. 889/2008

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p><i>Saccharomyces cerevisiae</i> selected for the vinification of white, red and rosé wines that express the terroir and varietal character with clean aromas. Pressure tolerant, it can also be applied in second fermentation of every sparkling or lightly sparkling wine.</p> <p>EnartisFerm BIO is certified organic, therefore it's recommended for the production of organic wine.</p>														
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Production of white, red and rosé wines that express the terroir and varietal character Production of sparkling wine Production of certified organic wines 														
	<p>DOSAGE</p> <p>20-40 g/hL (1.67 - 3.3 lb/1000 gal).</p> <p>The highest dosages are recommended in cases of rotten grapes, high sugar content and difficult microbiological conditions.</p>														
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> 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 gently stir 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 pump-over or mixing inoculated juice. <p>Following the above-mentioned times and methods ensures maximum activity of rehydrated yeast.</p>														
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>0.5 kg</p> <p>Sealed package: store in a cool (preferably 5-15°C or 41-59°F) and dry area.</p> <p>Opened package: carefully reseal and store as indicated above; use quickly.</p>														

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.



COMPLIANCE

The product is in compliance with:
Codex Œnologique International.

Product approved for winemaking in accordance with:

Reg. (EU) 2019/934

Reg. (UE) 2018/1584

Product approved for winemaking by the TTB.

Legal Limit: N/A

Use within Enartis' recommended dosages.

Does not contain E491 (sorbitan monostearate)



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