










YEAST

ENARTISFERM BIO ROSSO

Certified organic active dry yeast produced in accordance with Regulation (EU) 2021/1165 and Regulation (EU) 2018/848

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>A strain selected for red and rosé wines, a robust, safe and undemanding fermenter, EnartisFerm Bio Rosso enhances the varietal characteristics of the grape producing wines that are clean on the nose and rich and smooth on the palate.</p> <p>Due to the production in fermentation of high amounts of acetaldehyde, it promotes the formation of pigments via ethanal bridging that give wine a fresh and stable color over time. Its application is therefore recommended in the fermentation of notoriously color-poor grapes such as Sangiovese, Nebbiolo and Pinot Noir.</p> <p>EnartisFerm Bio Rosso is a certified organic product therefore it is recommended in the production of organic wines.</p>														
	<p>MICROBIOLOGICAL CHARACTERISTICS</p> <table> <tr> <td>Species</td><td><i>Saccharomyces cerevisiae</i></td></tr> <tr> <td>Fermentation temperature</td><td>15 - 30°C</td></tr> <tr> <td>Lag phase</td><td>short</td></tr> <tr> <td>Fermentation speed</td><td>moderate: allows long macerations and limits heat spikes</td></tr> <tr> <td>Alcohol tolerance</td><td>≤ 16% v/v</td></tr> <tr> <td>Resistance to SO₂</td><td>good</td></tr> <tr> <td>Killer factor</td><td>neutral</td></tr> </table>	Species	<i>Saccharomyces cerevisiae</i>	Fermentation temperature	15 - 30°C	Lag phase	short	Fermentation speed	moderate: allows long macerations and limits heat spikes	Alcohol tolerance	≤ 16% v/v	Resistance to SO ₂	good	Killer factor	neutral
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Production of varietal red and rosé wines. Production of certified organic wines. 														
	<p>DOSAGE</p> <p>20-40 g/hL</p> <p>Higher doses are applied in cases of altered grapes, high sugar concentrations and musts in less than perfect microbiological conditions.</p>														
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> Disperse in a volume of clean water 10 times the weight of yeast, stirring gently. The temperature of the water should be between 35-40°C. Wait 20 minutes after which stir again. Add the suspension to the must or crushed grapes when beginning to fill the tank. Take care that the temperature difference between the yeast suspension and the must does not exceed 10°C. Evenly distribute the yeast within the inoculated mass. <p>Adherence to the times and methods described above ensures maximum viability of the rehydrated yeast.</p>														

The information given here corresponds to the current state of our knowledge and experience, however, it does not relieve the user from compliance with safety and protection regulations or from misuse of the product.

	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>0,5 kg</p> <p>Sealed package: store in a cool (preferably between 5° to 15°C) and dry place. Open package: carefully reseal and store as indicated above. Use up quickly.</p>
	<p>COMPLIANCE</p> <p>Product conforms to: Codex Œnologique International Reg. (UE) 2018/848 Reg. (UE) 2021/1165</p> <p>Product for oenological use in accordance with: Reg. (UE) 2019/934 and subsequent amendments Reg. (UE) 2021/1165</p> <p>Does not contain E491 (sorbitan monostearate).</p> 

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