







YEAST

ENARTISFERM BIO ROSSO

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

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>A selected strain for red and rosé wines, a robust, safe and unchallenging fermenter, EnartisFerm Bio Rosso enhances the varietal characteristics of grape, producing wines that are aromatically clean as well as rich and soft on the palate.</p> <p>Due to the production of high quantities of acetaldehyde during fermentation, it promotes the formation of pigments via acetaldehyde bridge which give wine fresh and stable color over time. Therefore, its application is recommended for fermentation of grapes notoriously poor in color such as Sangiovese, Nebbiolo and Pinot noir.</p> <p>EnartisFerm Bio Rosso is certified organic in the EU; 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 varietal red and rosé wines. Production of certified organic wines. 														
	<p>DOSAGE 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 (35-40°C or 95-104°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>														

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.

**PACKAGING AND STORAGE CONDITIONS**

0.5 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F) and dry area.
Opened package: carefully reseal and store as indicated above; use quickly.

**COMPLIANCE**

The product is in compliance with:
Codex Oenologique International.

Product approved for winemaking in accordance with:
Reg. (EU) 2019/934
Reg. (UE) 2018/1584

Product approved for winemaking by the TTB in accordance with 27 CFR 24.246.
Legal Limit: N/A

Does not contain E491 (sorbitan monostearate)



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