









YEAST

ENARTISFERM LV

Yeast for whites and rosés

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm LV is indicated in the elaboration of white and rosé wines where fermentative certainty and olfactory cleanliness are primarily sought.</p> <p>It respects the varietal characteristics of the grapes and ensures very low volatile acidity production.</p> <p>In the presence of a good amino acid source, it produces fermentative aromas that contribute to increasing the intensity and olfactory complexity of the wine.</p> <p>Good production of polysaccharides.</p>														
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> White and rosé wines Re-fermentations in the case of enrichment Production of sparkling wines fermented in pressurized tanks 														
	<p>DOSAGE</p> <ul style="list-style-type: none"> Primary fermentation: 20-40 g/hL Secondary fermentation in pressurized tank: 10-20 g/hL <p>Higher doses apply in the case of altered grapes, high sugar concentrations and musts in a non-perfect microbiological condition.</p>														
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> Disperse in a volume of clean water 10 times the weight of the yeast, stirring gently. The temperature of the water should be between 35-40°C. Wait 20 minutes then stir again. Add the suspension to the must or crushed grapes at the beginning of the tank filling. Ensure 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>Observing the times and methods described above ensures maximum viability of the 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.

	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>0.5 kg, 10 kg</p> <p>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.</p>
	<p>COMPLIANCE</p> <p>The product complies with: Codex Œnologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934 and subsequent amendments.</p> <p>Product approved for winemaking by the TTB. Use within Enartis' recommended dosages.</p> <p>Contains E491 (sorbitan monostearate).</p>

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