

YEAST

ENARTISFERM PERLAGE

Champagne strain selected for the elaboration of sparkling wines using the traditional method.

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>A strain selected for the elaboration of sparkling wines using the traditional method, EnartisFerm Perlage is characterised by the production of wines with very elegant and clean aromas that express the characteristics of the variety and the terroir.</p> <p>During autolysis, it releases significant quantities of mannoproteins and polysaccharides that provide volume, improve wine stability and <i>perlage</i> quality.</p> <p>It has an excellent ability to adapt to the most difficult fermentation conditions: it is resistant to high concentrations of sugar and alcohol, low pH and low temperatures, allows complete and rapid consumption of sugars, and avoids the production of undesirable compounds.</p>																
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Fermentation of white and red grapes with high alcohol potential ▪ Fermentation at low temperature ▪ Secondary fermentation in bottles and pressurized tanks ▪ Treatment of stuck fermentation ▪ Re-fermentation ▪ Vinification under reductive conditions ▪ 																
	<p>DOSES</p> <ul style="list-style-type: none"> ▪ Secondary fermentation in pressurized tanks: 10-20 g/hL ▪ Secondary fermentation in bottles: 5-10 g/hL <p>For use in second fermentation, please refer to the <i>ped de cuve</i> preparation protocol.</p> <ul style="list-style-type: none"> ▪ First fermentation: 20-40 g/hL <p>Higher doses are applied in the case of altered grapes, high sugar concentrations and musts with unfavorable microbiological conditions.</p> <ul style="list-style-type: none"> ▪ Stuck fermentation: 40 g/hL 																
	<p>METHOD OF 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. 																

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.

- Add the suspension to the must or crushed grapes at the start of the tank filling. Make sure that the temperature difference between the yeast suspension and the must does not exceed 10°C.
- Evenly distribute the yeast within the inoculated mass.

Compliance with the above described times and methods guarantees the maximum viability of the rehydrated yeast.

Wines produced with EnartisFerm Perlage stand out for their aromatic finesse and respect for varietal and terroir characteristics. To further improve these characteristics, when used in first fermentation, it is recommended to feed it at inoculation with Nutriferm Energy, which promotes the prevalence of indigenous flora and prevents the synthesis of undesirable metabolites. At 1/3 of the alcoholic fermentation the addition of Nutriferm Advance helps to close the fermentation and prevents the appearance of reductive odors.



PACKAGING AND STORAGE CONDITIONS

0.5 kg – 10 kg

Closed package: store in a cool (preferably between 5° and 15°C) and dry place.
Open package: close tightly and store as indicated above. Use as soon as possible.



CONFORMITY

Product conforms to:
Codex Œnologique International.

Product for oenological use in accordance with:
Reg. (EU) 2019/934 and subsequent amendments.

Product approved for winemaking by the TTB.
Use within Enartis' recommended dosages.

Contains E491 (sorbitan monostearate).

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