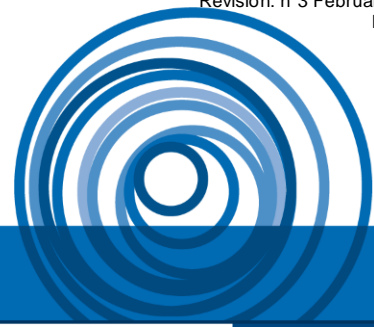




*Saccharomyces cerevisiae*

**SC**



**enartis FERM**

## MULTIPURPOSE STRAIN

**SC** is a versatile yeast to be used in the fermentation of all kind of wine

## SENSORY CHARACTERISTICS

**SC** is a versatile strain that can be used in the fermentation of white, red and rosé wines.

**SC** assures a regular and complete fermentation and with a good source of available nitrogen, it allows the production of wines with clean, fresh, intense varietal aroma.

It is recommended for the production of young and easy-to-drink wines.

## MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15-30°C
Lag phase	short
Fermentation speed	high
Alcohol tolerance	≤ 13% v/v
Killer factor	neutral
Resistance to SO <sub>2</sub>	50 mg/L free SO <sub>2</sub>
Sugar/alcohol ratio	16.5 g of sugar per 1% alcohol

## ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium
Oxygen needs	medium
Volatile acidity production	low
Acetaldehyde production	low
H <sub>2</sub> S production	low
SO <sub>2</sub> production	low
Foam production	low
Compatibility with malolactic fermentation:	good

## APPLICATIONS

Young and easy-to-drink white, red and rosé wines

Production of wines with a strong varietal character enhanced by delicate fermentation aroma

Regular and complete fermentation of big volumes

## DOSAGE

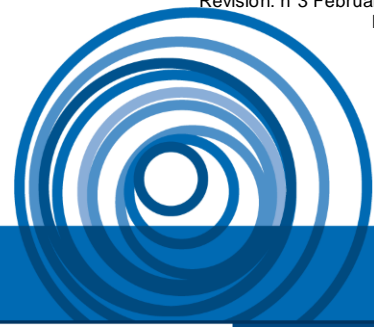
20-40 g/100L (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.



*Saccharomyces cerevisiae*

SC



enartis FERM

## INSTRUCTIONS FOR USE

- 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 stir gently 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 (50°F).
- Homogenize by pumping over or mixing inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

## PACKAGING AND STORAGE

Vacuum packed in 0,5 -10 kg sachet

Sealed package: keep in a cool (preferably 5-15°C or 41-59°F) and dry place.

Opened package: carefully reseal and store as indicated above; use quickly.

Product is in compliance with the *Codex Œnologique International*.

Product approved for winemaking in accordance with Reg. (EC) N. 606/2009

Product approved for winemaking by the TTB.

Legal Limit: N/A

It contains E 491 Sorbitan monostearate..