









**YEAST**

# ENARTISFERM TT

It ensures regular and complete fermentations even under difficult conditions

	<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <p>EnartisFerm TT is a particularly vigorous yeast strain, suitable for the production of all types of wine even when processed under difficult conditions.</p> <p>It respects varietal expression but when adequately nourished produces delicate fermentation aromas that increase the olfactory complexity of the wine.</p> <p>Thanks to its partial demalication activity and good capacity to synthesize glycerin, it produces wines that are soft and full on the palate.</p>																		
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	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ White, red and rosé wines</li> <li>▪ Large volumes with poor control of fermentation conditions</li> <li>▪ Re-fermentations in case of enrichment</li> </ul>																		
	<p><b>DOSAGE</b></p> <p>20-40 g/hL</p> <p>Higher doses apply in the case of altered grapes, high sugar concentrations and musts in a non-perfect microbiological condition.</p>																		
	<p><b>INSTRUCTIONS FOR USE</b></p> <ul style="list-style-type: none"> <li>▪ 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 and 40°C.</li> <li>▪ Wait 20 minutes then stir again.</li> <li>▪ 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.</li> <li>▪ Evenly distribute the yeast within the inoculated mass.</li> </ul> <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><b>PACKAGING AND STORAGE CONDITIONS</b> 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><b>COMPLIANCE</b> 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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