









**YEAST**

# ENARTISFERM PERLAGE DOCG

Yeast selected for the production of Charmat method sparkling wines.

	<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <p>EnartisFerm Perlage DOCG is a yeast selected to produce base wine and sparkling wines with second fermentation in pressure tank.</p> <p>When fermented at low temperatures and in the presence of a good nitrogen source, it produces aromas of white fruit (mainly apple and pear) which increase aromatic complexity without overwhelming the varietal characteristics of the grape.</p> <p>It produces wines with marked elegance, balance and freshness. Excellent in the <i>sourli</i> phase to improve fineness of the <i>perlage</i> and persistence of foam due to the release of mannoproteins.</p>												
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	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Charmat method</li> <li>▪ Primary fermentation of base wine and sparkling wine</li> </ul>												
	<p><b>DOSAGE</b></p> <p>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><b>INSTRUCTIONS FOR USE</b></p> <ul style="list-style-type: none"> <li>▪ Suspend dry yeast in 10 times its weight of clean, warm (35-40°C or 95-104°F) water. Stir gently.</li> <li>▪ Let suspension stand for 20 minutes, then gently stir again.</li> <li>▪ Add suspension to juice when beginning to fill fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F).</li> <li>▪ Homogenize by pumping over or mixing inoculated juice.</li> </ul> <p>Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.</p> <p>To optimize its ability to produce aromas, EnartisFerm Perlage DOCG should ferment at temperatures near 16°C (60°F).</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.

	To ensure that these conditions do not compromise the fermentation, good management of nitrogen nutrition and survival factors (long chain fatty acids, sterols, vitamins and micronutrients) is necessary. Using Nutriferm PDC at inoculation produces amino acids, precursors of aromas, fatty acids and sterols.
	<p><b>PACKAGING AND STORAGE CONDITIONS</b></p> <p>0.5 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></p> <p>The product is in compliance with: Codex Oenologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</p>

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