



Saccharomyces cerevisiae

BIO



enartis FERM

ORGANIC CERTIFIED ACTIVE DRY YEAST PRODUCED IN ACCORDANCE WITH REG. (EC) N. 834/2007 AND N. 889/2008

ENARTIS FERM BIO is a strain suitable for the production of white, red and rosé wines.

SENSORY CHARACTERISTICS

Saccharomyces cerevisiae selected for the vinification of white, red and rosé wines that express the *terroir* and the varietal character with clean aromas.

ENARTIS FERM BIO is CERTIFIED ORGANIC by IT BIO 006 and therefore it's recommended for the production of organic wines.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 28°C (59-82°F)
Lag phase	medium
Fermentation speed	moderate at low temperature, high at temperature > 20°C (68°F)
Alcohol tolerance	≤ 14% v/v
pH tolerance	tolerant to low pH
Resistance to free SO ₂	good

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium (200-250 mg/L)
Oxygen needs	low
Volatile acidity production	low
H ₂ S production	low
SO ₂ production	low
Glycerol production	good
Foam production	low

APPLICATIONS

Production of white, red and rosé wines that express the *terroir* and the varietal character





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DOSAGE

20-40 g/hL (1.67 - 3.3 lb/1000 gal)

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

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight in 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 fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°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 kg

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

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

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product conforms to the *Codex CEnologique International*.

Product approved for winemaking in accordance with

Reg. (EC) N. 606/2009

Reg. (EU) N. 203/2012

DOES NOT contain E 491 (sorbitan monostearate)

The product may contain traces of gluten.

