








**YEAST**

# ENARTISFERM PERLAGE FRUITY

Yeast for the production of sparkling wines with intense fruity aroma.

	<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <p>EnartisFerm PERLAGE FRUITY is a very aromatic strain recommended for the production of attractive, fresh, fruity wines both with Charmat and traditional methods.</p> <p>It is able to grow and ferment successfully in difficult conditions such as low pH, presence of alcohol, low temperature, lack of nitrogen. This makes it suitable for second fermentation as well as for the fermentation of base wines.</p> <p>EnartisFerm Perlage produces intense secondary aromas that enhance the fruity character of the wine. During the <i>sur lees</i> phase, it releases high quantity of mannoproteins that help to improve the sensory, the perlage and the color stability of red and rosé sparkling wines.</p>														
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	<p><b>APPLICATIONS</b></p> <p>Production of fruity style sparkling wine with both Charmat and Champenois method:</p> <ul style="list-style-type: none"> <li>▪ Fermentation of base wine</li> <li>▪ Second fermentation</li> </ul>														
	<p><b>DOSAGE</b></p> <p>10-40 g/hL (0.8 - 3.3 lb/1000 gal)</p> <p>The highest dosages are recommended in cases of rotten grapes, high sugar content and/or difficult microbiological conditions.</p>														
	<p><b>INSTRUCTIONS FOR USE</b></p> <ul style="list-style-type: none"> <li>▪ Rehydrate in 10 times its weight in clean, warm (35-38°C or 95-100°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/wine should not exceed 10°C (18°F).</li> <li>▪ Homogenize by pump-over or mixing inoculated juice/wine.</li> </ul> <p>Adherence to the above-mentioned times and methods ensures maximum activity of rehydrated yeast.</p>														
	<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>														

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.



#### COMPLIANCE

The product complies with:

Codex Œnologique International.

Product approved for winemaking in accordance with  
Reg. (EU) 2019/934

Product approved for winemaking by the TTB.

Legal Limit: N/A

It contains E 491 Sorbitan monostearate

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