

Aleaferm SPARK EB2



COMPOSITION

Active dry yeast *Saccharomyces cerevisiae* + *Saccharomyces cerevisiae* ex. *Rf Bayanus*.

Contains E491 sorbitan monostearate.

GENERAL CHARACTERISTICS

Appearance: small beige-colored sticks with a characteristic smell.

GUARANTEED SPECIFICATIONS

- Total yeasts > 10 billion/g
- Viable yeasts > 10 billion/g
- Molds < 103 CFU/g
- Lactic acid bacteria < 105 CFU/g
- Dry matter: min. 93%

ALEAFERM SPARK EB2 is a yeast particularly suitable for the production of Frizzante and Sparkling wines with a floral aroma profile. Its high alcohol tolerance also makes it suitable for the production of wines with high alcohol content. A poor foam producer, it possesses limited flocculation capacity.

Velocità Fermentativa	Richiesta Nutrizionale	Alcool Tolleranza	Range T° Fermentazione	SO ₂ Tolleranza	H ₂ S Produzione
Buona	Media	14,80 %vol	12-28 °C	> 150 mg/l	Bassa

APPLICATIONS

ALEAFERM SPARK EB2 is a yeast suitable for the production of sparkling and semi-sparkling wines in which you want to enhance and aromatic peculiarities, varietal and floral notes.

Its characteristics also make it suitable for use in refermentation and in cases of stuck fermentation.

RECOMMENDED DOSAGES

15-25 g/hl on musts. In the case of polluted musts, the doses of use can be increased.

MODE OF USE

Rehydrate the dose of **Aleaferm SPARK EB2** in lukewarm water (at a ratio of 1:10), temperature between 36° and 38°C, to which 50 percent wort or MCR has been added up to a dosage of 50 g/l sugar, wait 15 minutes and stir, dissolving any lumps. Then inoculate from below into the mass to be fermented and pump over. Adherence to the above timing and methods ensures maximum viability of the rehydrated yeast

PACKAGES AVAILABLE

500 g bag

STORAGE CONDITIONS

Unopened package: store in a cool (possibly refrigerated at 4°C), dry and ventilated place.

Open package: close tightly and store as indicated above; consume quickly.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex



Via Sandro Pertini, 12
40062 Molinella (BO) - ITALIA

Tel. +39 051 88 7052

+39 346 58 33 882

info@alea-evolution.com

alea-evolution@pec.it

alea-evolution.com

CF - P.IVA 02944251202

Cod. REA BO-479327

Capitale sociale € 40.000,00 i.v.