

Aleaferm AR



COMPOSITION

Active dry yeast *Saccharomyces cerevisiae ex. Rf Bayesianus*.

Contains E491 sorbitan monostearate.

GENERAL CHARACTERISTICS

Appearance: small beige-colored sticks with 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 AR possesses good fermentative aroma production capabilities (esters in particular), along with good resistance to difficult fermentation conditions, such as low temperatures, low availability of assimilable nitrogen, and high potential alcohol values.

FERMENTATION SPEED	NITROGEN REQUIREMENT	SO ₂ TOLERANCE	ALCOOL TOLERANCE	FERMENTATION T °C	H ₂ S PRODUCTION
★★★	★★	< 120 mg/L	16,00 %vol	13-28 °C	★

/ ABSENT ★LOW ★★MEDIUM ★★★HIGH

APPLICATIONS

ALEAFERM AR is a yeast suitable for the production of varietal wines, white or rosé, with intense aromatic charge. It is ideal for fermentation arrests, frothing takes, passito productions and fermentations under difficult conditions.

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 AR** 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 10 kg bag 5 kg 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.

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