

Aleaferm C



COMPOSITION

Active dry yeast *Saccharomyces cerevisiae*
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 C possesses good fermentation kinetics and does not have high nutritional requirements. Low foam production, respects varietal expression of grapes. Contributes to the extraction and stabilization of polyphenols. Low producer of sulfur compounds and volatile acidity, possesses good resistance to high doses of sulfur dioxide.

Velocità Fermentativa	Richiesta Nutrizionale	Alcool Tolleranza	Range T° Fermentazione	SO ₂ Tolleranza	H ₂ S Produzione
Buona	Media	13,20 %vol	15-30 °C	> 120 mg/l	Bassa

APPLICATIONS

ALEAFERM C is a yeast suitable for fermentations in the absence of temperature control, particularly reds and rosés. Due to its high vigor and particularly short latency phase, its use on masses with heavy microbiological pollution is particularly recommended.

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 C** 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

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.

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.



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