

# Aleaferm C x U RED



## 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 CxU RED** is characterized by very regular fermentation kinetics, medium affected by low temperature, particularly low volatile acidity, low SO<sub>2</sub> production with high free/total ratio, minimal acetaldehyde, medium residual malic. It is also characterized by the ability to extract total flavonoids, both as tannins and anthocyanins, allowing high and stable color intensity.

FERMENTATION SPEED	NITROGEN REQUIREMENT	SO <sub>2</sub> TOLERANCE	ALCOOL TOLERANCE	FERMENTATION T °C	H <sub>2</sub> S PRODUCTION
★★★	★/★★	< 150 mg/L	17,00 %vol	15-28 °C	★

★LOW ★★MEDIUM ★★★HIGH

## APPLICATIONS

**ALEAFERM CxU RED** therefore has all the characteristics to enhance in fermentation the full complement of substances that will evolve in aging to create great reds ideal for winemaking red wines without the addition of sulfites and where color stability is sought.

## 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 x U RED** 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

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