

# Aleaferm 0-12



## 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 0-12** is a yeast recommended for the production of fresh, ready-to-drink wines with fruity and persistent hints. Its fermentation characteristics also make it ideal for the production of new wines and wines in which a reduction in the astringent sensation due to tannins is sought. It contributes to color stabilization in young wines.

Velocità Fermentativa	Richiesta Nutrizionale	Alcool Tolleranza	Range T° Fermentazione	SO <sub>2</sub> Tolleranza	H <sub>2</sub> S Produzione
Buona	Media	13,80 %vol	15-28 °C	< 150 mg/l	Assente

## APPLICATIONS

**ALEAFERM 0-12** is a yeast suitable for the production of young, red and rosé wines. Its ability to reduce tannic sensation makes it suitable even when fermenting grapes that are not perfectly ripe. It is also particularly suitable for the production of young wines and bases for sparkling and sparkling rosé wines.

## 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 0-12** 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.

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