

Aleaferm SPARK EB3



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 EB3 is a yeast particularly suitable for the production of Frizzante and Spumante wines with a complex aromatic profile; its carboxysulfurbetalase activity allows optimal synthesis of thiol aromas, enhancing the primary and varietal aromatic profile typical of the grape variety. 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	15,00 %vol	12-25 °C	> 120 mg/l	Bassa

APPLICATIONS

ALEAFERM SPARK EB3 is a yeast suitable for the production of sparkling and semi-sparkling wines in which elegance and aromatic complexity are to be enhanced, while also contributing to flavor balance. It harmoniously integrates citrus (grapefruit) and tropical (passion fruit) notes.

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 EB3** 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.

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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