

Aleaferm CRIO



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 CRIO is a yeast specifically recommended for fermentations at low temperatures (< 15°C), with high capacity to enhance the aromatic characteristics of grapes and musts. Its nutritional requirement increases at very low temperatures and, when properly nourished, enhances varietal characteristics of the grape variety, developing fruity or floral aromas, depending on the starting base.. Low production of volatile acidity and low production of volatile phenols and sulfur compounds.

FERMENTATION SPEED	NITROGEN REQUIREMENT	SO ₂ TOLERANCE	ALCOOL TOLERANCE	FERMENTATION T °C	H ₂ S PRODUCTION
★★★	★	< 150 mg/L	14,50 %vol	10-25 °C	★

★LOW ★★MEDIUM ★★★HIGH

APPLICATIONS

ALEAFERM CRIO is a yeast indicated for all wines in which aromatic peculiarities, fruity and floral notes are to be enhanced. In white wines it enhances elegance and aromatic complexity, also contributing to taste balance; in red and rosé wines it enhances fruity notes and contributes to color stabilization. Ideal for young, ready-to-drink wines, but also for wines with a complex aromatic profile and medium structure.

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 CRIO** 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

100 g bag 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.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

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Capitale sociale € 40.000,00 i.v.





ALEA
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