

Aleaferm GRANDAROM

B



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 GRANDAROM B is a cryo-tolerant yeast with high alcohol resistance. It possesses excellent fermentation kinetics with rapid fermentation initiation; when properly nourished, it contributes to the creation of aromatic wines (development of 4MMP and 3MH) and enhances varietal characteristics of the grape variety. Pof(-) character: does not produce vinyl-phenols.

Velocità Fermentativa	Richiesta Nutrizionale	Alcool Tolleranza	Range T° Fermentazione	SO ₂ Tolleranza	H ₂ S Produzione
Buona	Bassa	16,50 %vol	10-23 °C	< 150 mg/l	Assente

APPLICATIONS

ALEAFERM GRANDAROM B is a yeast suitable for wines in which aromatic characteristics are to be enhanced, with citrus and tropical fruit notes. In white wines it enhances finesse and aromatic complexity, also contributing to flavor balance. Recommended for Pinot Grigio, Sauvignon Blanc and Chardonnay.

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 GRANDAROM B** 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.

ALEA
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Cod. REA BO-479327
Capitale sociale € 40.000,00 i.v.





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