Aleaferm NATURED



COMPOSITION

Active dry yeast Saccharomyces cerevisiae

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%

| Velocità | Richiesta | Alcool | Range T° | SO₂ | H₂S |
|--------------|--------------|------------|---------------|------------|------------|
| Fermentativa | Nutrizionale | Tolleranza | Fermentazione | Tolleranza | Produzione |
| Buona | Media | 14,50 %vol | 15-32 °C | > 150 mg/l | Scarsa |

APPLICATIONS

ALEAFERM NATURED is an organic yeast specifically recommended for the production of red wines with a fruity and spicy profile. It diminishes the vegetal notes present in grapes and musts, contributing to the production of soft, round and complex profiles.

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 NATURED** in lukewarm water (at a ratio of 1:10), temperature between 36° and 38°C, to which 50 percent wort or MCR (organic) 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 timings 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 Product suitable for the production of Organic Wines, according to Reg. (EC) 834/2007, Reg. (EC) 889/2008, Reg EU 2018/848, Reg EU 2021/1165 and D.M. 8 May 2018 Inspection body authorized by MiPAAF: IT-BIO-004 Controlled Operator No. 48194

The information given in this Technical Data Sheet corresponds to the current state of our knowledge and is subject to modification and supplementation without prior notice. The methods of use given do not relieve the user from the application and observance of safety and protection regulations. Adaptation to individual cases, as a consequence of the specific circumstances of each use, as well as possible misuse of the product, do not involve the responsibility of Alea Evolution S.R.L.



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