

# Aleaferm CHM



## 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 CHM** is a yeast particularly suitable for refermentations, fermentation arrests and frothing takes. Its high alcohol tolerance also makes it suitable for the production of wines with high alcohol content. A poor foam producer, it possesses limited flocculation capacity.

Velocità Fermentativa	Richiesta Nutrizionale	Alcool Tolleranza	Range T° Fermentazione	SO <sub>2</sub> Tolleranza	H <sub>2</sub> S Produzione
Buona	Bassa	14,90 %vol	10-30 °C	< 150 mg/l	Assente

## APPLICATIONS

**ALEAFERM CHM** is a yeast suitable for the production of sparkling and semi-sparkling wines in which fermentation safety and organoleptic balance are sought. It enhances aromatic complexity, bringing fresh and floral fermentation aromas while also contributing to enhance the aromatic peculiarities of the starting product.

Also indicated in fermentation arrests.

## 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 CHM** 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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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