Card No BIO04-IT

Review of the 21/03/2024

# **Aleaferm NATUSPARK**





### 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°	SO <sub>2</sub>	H₂S
Fermentativa	Nutrizionale	Tolleranza	Fermentazione	Tolleranza	Produzione
Buona	Bassa	14,20 %vol	10-30 °C	< 150 mg/l	Assente

#### **APPLICATIONS**

**ALEAFERM NATUSPARK M1** is an organic yeast, suitable for the production of sparkling and 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 NATUSPARK M1** 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 of sugars, 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

Via Sandro Pertini, 12
40062 Molinella (BO) - ITALIA
Tel. +39 051 88 7052
+39 346 58 33 882
info@alea-evolution.com
alea-evolution@pec.it
alea-evolution.com

CF - P.IVA 02944251202 Cod. REA BO-479327 Capitale sociale € 40.000,00 i.v.





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.

Card No BIO04-IT

Review of the 21/03/2024

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex



Via Sandro Pertini, 12 40062 Molinella (BO) - ITALIA Tel. +39 051 88 7052

+39 346 58 33 882

info@alea-evolution.com

alea-evolution@pec.it

alea-evolution.com

CF - P.IVA 02944251202

Cod. REA BO-479327

Capitale sociale € 40.000,00 i.v.





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.