

Aleaferm CUVÉE



COMPOSITION

Active dry yeast *Saccharomyces cerevisiae ex. Rf Bayanus*.

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 CUVÉE is a varietal yeast, specifically recommended for low-temperature fermentations (< 15°C).

Its nutritional requirement increases at very low temperatures and, when properly nourished, enhances the primary and varietal flavor profile typical of the grape variety, developing tropical and ripe fruit aromas.

Velocità Fermentativa	Richiesta Nutrizionale	Alcool Tolleranza	Range T° Fermentazione	SO ₂ Tolleranza	H ₂ S Produzione
Buona	Media	15,00 %vol	12-23 °C	> 150 mg/l	Assente

APPLICATIONS

ALEAFERM CUVÉE is a yeast suitable for Muscat and all wines in which aromatic peculiarities, fruity and ripe notes are to be enhanced. In white wines it enhances elegance and aromatic complexity, also contributing to taste balance. 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 CUVÉE** 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.

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Capitale sociale € 40.000,00 i.v.



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