

# 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 < 10<sup>3</sup> cfu/g
- Lactic acid bacteria < 10<sup>5</sup> cfu/g
- Dry matter: min. 93%

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 NATUSPARK 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 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**

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Capitale sociale € 40.000,00 i.v.





**ALEA**  
Evolution

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