

Aleaferm C x U WHITE



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 CxU WHITE is a cryo-tolerant yeast with high alcohol resistance. It possesses excellent fermentation kinetics with rapid fermentation initiation; when properly nourished, it can ferment even difficult musts, enhancing varietal characteristics of the grape variety. Low production of volatile acidity and low production of acetaldehyde and sulfur compounds.

Pof(-) character: does not produce vinyl-phenols, marked enzyme-glucosidasic activity.

FERMENTATION SPEED	NITROGEN REQUIREMENT	SO ₂ TOLERANCE	ALCOOL TOLERANCE	FERMENTATION T °C	H ₂ S PRODUCTION
★★★	★ ★ / ★ ★ ★	> 150 mg/L	16,00 %vol	13-25 °C	/

/ ABSENT ★ LOW ★★ MEDIUM ★★★ HIGH

APPLICATIONS

ALEAFERM CxU WHITE is a yeast suitable for wines in which aromatic peculiarities, varietal and floral notes are to be enhanced. In white wines it enhances finesse and aromatic complexity, also contributing to flavor balance, ideal for producing white and rosé wines without the addition of sulfites.

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 C x U WHITE** 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.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

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

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