Aleavit YA



COMPOSITION

Fermentation activator based on autolysate of Saccharomyces cerevisiae yeast.

GENERAL CHARACTERISTICS

Appearance: beige-colored powder, with yeast odor

ALEAVIT YA is a fermentation activator to be added to alcoholic fermentation that has started; it provides amino acids and vitamins in an easily assimilated form, promoting yeast metabolism.

ALEAVIT Y A helps to achieve a more regular fermentation progress, avoiding slowdowns or stalls that could be the cause of undesirable organoleptic abnormalities.

APPLICATIONS

The use of ALEAVIT YA is recommended for achieving regular alcoholic fermentations and optimizing the fermentation course of yeasts. Its composition, rich in amino acids and vitamins, complements the availability of nutrients in the must and optimizes the fermentation course. It thus promotes the correct aromatic expression of the selected yeast strain, avoiding reductions or other aromatic deviations resulting from stunted fermentations.

ALEAVIT YA added during ongoing fermentation, in combination with 5-10 mg/L oxygen, enhances yeast metabolism by enhancing yeast expression.

RECOMMENDED DOSAGES

10 to 40 g/hL, depending on requirements

MODE OF USE

Dissolve ALEAVIT YA in a little water and add it in pumping over to the must or wine to be fermented, taking care to properly homogenize the mass. Aerate conveniently as appropriate. Fractional additions are recommended, at 1/3 and 2/3 of the alcoholic fermentation. In case it is required, its use during rehydration is possible.

PACKAGES AVAILABLE

25 kg bag

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

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

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



Capitale sociale € 40.000,00 i.v.



