

Aleaferm THIOL



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 THIOL is a cryo-tolerant yeast with good alcohol resistance. It possesses excellent fermentation kinetics with rapid fermentation initiation; its carboxysulfurbetalase activity allows optimal synthesis of thiol aromas, enhancing the primary and varietal flavor profile typical of the grape variety. Low production of volatile acidity and low production of volatile phenols and sulfur compounds.

FERMENTATION SPEED	NITROGEN REQUIREMENT	SO ₂ TOLERANCE	ALCOOL TOLERANCE	FERMENTATION T °C	H ₂ S PRODUCTION
★★★	★★	> 150 mg/L	15,20 %vol	13-25 °C	★

/ ABSENT ★LOW ★★MEDIUM ★★★HIGH

APPLICATIONS

ALEAFERM THIOL is a yeast suitable for the production of great wines, in which the aromatic complexity and typicality of the grape variety are to be enhanced. It harmoniously integrates floral (boxwood, broom, ...), citrus (grapefruit) and tropical (passion fruit) notes.

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 THIOL** 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 10 kg 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.

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.



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