

Aleaferm PRO-191



COMPOSITION

Active dry yeast *Saccharomyces cerevisiae*

Contains E491 sorbitan monostearate.

GENERAL CHARACTERISTICS

Appearance: small beige-colored sticks with a characteristic smell.

GUARANTEED SPECIFICATIONS

- Total yeasts > 10 billion/g
- Viable yeasts > 10 billion/g
- Molds < 10^3 cfu/g
- Lactic acid bacteria < 10^5 cfu/g
- Dry matter: min. 93%

Aleaferm PRO-191 is characterized by its ability to produce very low levels of SO_2 and H_2S . Therefore, it is suitable for the vinification of all young and fresh wines, as well as for the frothing of varietal wines. It ensures a rapid and regular fermentation progress, with reduced production of volatile acidity and virtually no sulfur compounds.

Velocità Fermentativa	Richiesta Nutrizionale	Alcool Tolleranza	Range T° Fermentazione	SO ₂ Tolleranza	H ₂ S Produzione
Buona	Bassa	16 %vol	12-30 °C	< 100 mg/l	Assente

APPLICATIONS

Suitable for the production of young, fresh wines and sparkling wines with low sulfur dioxide or SO_2 **FREE** contents.

Suitable for low-temperature vinification of sparkling and sparkling Charmat method wines where olfactory cleanliness and enhancement of fruity and varietal floral notes are sought.

RECOMMENDED DOSAGES

- 15-25 g/hL on musts. In case of polluted musts, increase the doses of use.
- 10-20 g/hL in mousse setting

MODE OF USE

Rehydrate the dose of **Aleaferm PRO-191** in 10 times its weight of pure water preferably microfiltered at a temperature of 36-38°C.

To increase yeast strength and decrease volatile acidity production, use a specific organic nutrient (**Aleavit Sprint**) in a dose of 200-400 g/kg of dry yeast.

Stir gently and wait 15-20 minutes, then stir again. Gradually add grape must (possibly cleaned or filtered) and wait for fermentation to start.

The temperature difference between the yeast suspension and the must to be inoculated should be less than 10°C. Add the yeast suspension to the must at the beginning of filling the tank and homogenize carefully.

Always use inert and clean containers.

PACKAGES AVAILABLE

500 g bag

STORAGE CONDITIONS



ALEA
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Cod. REA BO-479327
Capitale sociale € 40.000,00 i.v.



nopened package: store in a cool (possibly refrigerated at 4°C), dry and ventilated place.
Open package: do not use unsealed packages.

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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