Aleaferm GRANDAROM



COMPOSITION

Active dry yeast *Saccharomyces cerevisiae* 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 GRANDAROM R is a yeast particularly suitable for the production of full-bodied red wines with a fruity and spicy flavor profile. It contributes to the production of wines of great harmony, with an important tannic structure, good roundness and excellent color stability.

Velocità	Richiesta	Alcool	Range T°	SO₂	H₂S
Fermentativa	Nutrizionale	Tolleranza	Fermentazione	Tolleranza	Produzione
Media	Media	16,30 %vol	18-28 °C	> 120 mg/l	Bassa

APPLICATIONS

ALEAFERM GRANDAROM R is a yeast suitable for the production of quality red wines with a complex flavor profile that are round and structured even after a period of aging.

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 GRANDAROM R** 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.

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

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

Via Sandro Pertini, 12

CF - P.IVA 02944251202 Cod. REA BO-479327 Capitale sociale € 40.000,00 i.v.





The information given in this Technical Data Sheet corresponds to the current state of our knowledge and is subject to modification and supplementation without prior notice. The methods of use given do not relieve the user from the application and observance of safety and protection regulations. Adaptation to individual cases, as a consequence of the specific circumstances of each use, as well as possible misuse of the product, do not involve the responsibility of Alea Evolution S.R.L.

Open package: close tightly and store as indicated above; consume quickly.

Card No LIE29-EN
Review of the01/06/2024

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



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.





The information given in this Technical Data Sheet corresponds to the current state of our knowledge and is subject to modification and supplementation without prior notice. The methods of use given do not relieve the user from the application and observance of safety and protection regulations. Adaptation to individual cases, as a consequence of the specific circumstances of each use, as well as possible misuse of the product, do not involve the responsibility of Alea Evolution S.R.L.