

Aleaferm GRANDAROM

R



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 Fermentativa | Richiesta Nutrizionale | Alcool Tolleranza | Range T° Fermentazione | SO ₂ Tolleranza | H ₂ S 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.

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

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

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Capitale sociale € 40.000,00 i.v.





ALEA
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