

Aleaferm NATUWHITE



COMPOSITION

Active dry yeast *Saccharomyces cerevisiae*

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%

Velocità Fermentativa	Richiesta Nutrizionale	Alcool Tolleranza	Range T° Fermentazione	SO ₂ Tolleranza	H ₂ S Produzione
Buona	Bassa	14,50 %vol	10-25 °C	< 150 mg/l	Bassa

APPLICATIONS

ALEAFERM NATUWHITE is an organic yeast specifically recommended for the production of white and rosé wines. Its nutritional requirements increase at very low temperatures and, when properly nourished, it enhances varietal characteristics of the grape variety, developing fresh and fruity aromas while enhancing elegance and aromatic balance.

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 NATUWHITE in lukewarm water (at a ratio of 1:10), temperature between 36° and 38°C, to which 50 percent wort or MCR (organic) has been added up to a dosage of 50 g/l of sugars, 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 timings 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

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

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