



COMBO APPROACH®
sinergie per l'eccellenza

LIEVITI
YEASTS ■ LEVADURA ■ HEFEN

COMBO XT

Selected yeasts to enhance aromas in wine

PRODUCT

Selected yeast for enological use with high percentage of active cells (minimum 10 billion cells per gram of product).

CHARACTERISTICS

COMBO[®]XT is a blend of different yeast strains specifically studied to increase the revealing of thiols and other volatile compounds in wines. It is already known that the synergic “work” of different strains in fermentation has a positive impact on aromas, giving more complexity to the wine. COMBO[®]XT is able to ferment in difficult conditions, it has a good tolerance to high alcohol content (up to 15,5% vol) and to low temperature (13°C-30°C). It is recommended to supply an appropriate and balanced nutrition.

APPLICATIONS

COMBO[®]XT is particularly suited for white and rosè wines to enhance the fruity notes of thiols. In fact, the selection of the different strains is researched to increase the complexity and to help the thiols release from their precursor. These characteristics make it the right yeast even in difficult fermentations.

Use COMBO[®]XT in compliance with regulations in force.

DIRECTIONS FOR USE

Dissolve the necessary quantity of yeast in ten parts of warm water (40°C) containing 1 to 2 % sugar. After 30 minutes, stir and gradually add some filtered and sulphited must, being careful to avoid fast drops in temperature.

In order to help the multiplication of yeasts, the substrate doesn't have to contain more than 2% sugars and has to be carefully aerated. At this step the use of fermentation activators like V ACTIV PREMIUM[®] is recommended.

Once the yeast is rehydrated and in active fermentation, it can be added to the must to be fermented. It is advisable to gradually transfer the must on the reactivated yeast at the bottom of the fermentation tank.

For more detailed information on the nutrients management and for increasing the performances of the yeasts, please contact our technical service or check the official procedures.

DOSAGE

20 g/hL in white and rosè vinification

PACKAGING

500 g vacuum-packed in poly laminate bag.

STORAGE

The product should be stored in a cool and dry environment. In such conditions it keeps its activity until the expiration date reported on the label.

Reseal opened packages carefully.

HAZARD

According to the current European legislation the product is classified as: NON-HAZARDOUS.

TECHNICAL SHEET OF: 31/05/2016