

# ERSA 1376

*Saccharomyces cerevisiae*

iFruit®

LIEVITI

YEASTS ■ LEVADURA ■ HEFEN

## PRODUCT

Yeast selected for wine-making with a high percentage of active cells (minimum of 10 billion per gram of product), chosen by ERSA (Viticulture Pilot Centre – Gorizia, Italy) from Sauvignon Blanc musts; strain classified as *Saccharomyces cerevisiae* according to the Lodder classification of 1970.

## CHARACTERISTICS

The olfactory component of the wines obtained with the ERSA 1376 strain is prevalently characterised by intense and persisting fruity varietal aromas, typical of Sauvignon Blanc. This means that it is particularly suitable for the production of white wines if intending to bring out the varietal typicality and fresh aromas.

The ERSA 1376 strain was selected in the context of a research programme which began in 1992 and saw the isolation and characterisation of around 500 strains present on Sauvignon Blanc grapes and musts. The choice of strain was the result of a characterisation process, primarily based on laboratory tests and subsequently on experimental vinification tests which were performed during the grape harvests from 1993 to 2001 at ERSA.

## APPLICATIONS

ERSA 1376 is a strain which is recommended for the production of intense and persistent fruity white wine varietals, and particularly for varieties with a thiol-containing aroma matrix.

Comply with current relevant laws when using ERSA 1376.

## INSTRUCTIONS

Dissolve the necessary quantity of yeast into 10 parts of tepid water (40°C), containing 1-2% sugars; after half an hour, stir and then gradually add the filtered and sulphited must without causing sudden temperature decreases.

In order to facilitate the multiplication of the yeasts, the substrate must not contain more than about 2% sugars and must have been suitably ventilated; during this phase it is recommended to use complex fermentation activators such as V ACTIV PREMIUM®.

The rehydrated yeast is in the active fermentation phase and can thus be added to the mass to be fermented. It is advisable to add the must gradually to the mass of reactivated yeast already present at the bottom of the fermentation tank.

For more detailed information regarding the management of nutritious substances and the optimisation of yeasts use, consult our technical service and official procedures.

## DOSES

10-20 g/hL in white vinifications.

## PACKS

500 g poly laminate vacuum-sealed bags

## STORAGE

The product should be kept in a cool, dry place. Under these conditions, it will maintain its activity until the expiry date indicated on the label.

Reseal opened packages carefully.

## HAZARDS

According to the Ministerial Decree approved on 28/01/1992, the product is classified as:

NOT HAZARDOUS.

TECHNICAL SHEET OF: 15/05/2012