

# PREMIUM<sup>®</sup> ZINFANDEL

*Saccharomyces cerevisiae*

## PRODUCT

Selected yeast for enological use with high percentage of active cells (at least 10 billions per gram of product), selected in Salento region on Primitivo di Manduria wine.

Strain classified as *Saccharomyces cerevisiae* according to the Lodder classification of 1970.

## CHARACTERISTICS

PREMIUM<sup>®</sup> ZINFANDEL induces very rapid fermentation kinetics in the first 24 to 36 hours, in order to quickly predominate over the native microflora, to have a stable trend during the fermentation process

It is able to bring a clean and regular fermentation also at high temperatures, insuring good results even in musts vinified without thermoregulation.

PREMIUM<sup>®</sup> ZINFANDEL seems not to produce sulfur compounds that could interfere with the aromatic expression of the original grape variety.

It was selected for its attractive characteristic of producing a very limited quantity of volatile acidity with low production of foam and an optimal alcohol tolerance.

Due to its characteristics, PREMIUM<sup>®</sup> ZINFANDEL can be considered a very good strain to manage fermentation appropriately at high alcohol levels, limiting the risk of stuck fermentation.

## APPLICATIONS

PREMIUM<sup>®</sup> ZINFANDEL is a strain particularly recommended for the production of red wines with full body and structure destined for long maturation.

For the use of PREMIUM ZINFANDEL, please follow the legal regulations in force in this matter.

## INSTRUCTIONS

Add 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 to the filtered and sulfured must, being careful to avoid sharp drops in temperature.

In order to facilitate the multiplication of the yeast cells, the substrate must not contain more than about 2% sugar and must be carefully aerated. In this stage the use of fermentation activators such as V ACTIV PREMIUM<sup>®</sup> is recommended.

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

For more detailed information on the management of the nutrients and the optimization of the use of the yeast, please consult our technical service and the official procedures.

## DOSAGE

10-20 g/hL in the vinification of red wines.

## PACKAGING

500 g vacuum-packed in poly laminate bag protected by a cardboard cover.

## 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.

## HAZARDS

According to the Ministerial Decree approved on 28/01/1992, the product is classified as: NOT HAZARDOUS.

TECHNICAL SHEET OF: 15/02/2012

LIEVITI  
YEASTS ■ LEVADURA ■ HEFEN

ENOLOGICA  
VASON<sup>®</sup>  
S.p.A.