FERVENS

rev. 01.01.1

SLC

Safe fermentation for white, red and rosé wines

APPLICATIONS

SLC has been expressly selected in order to carry out primary fermentation in white, rosé and red musts. It is particularly recommended for those who make large quantities of wine and have therefore problems with the availability of tanks and cooling system, of workers, of time, all elements which are requested to follow strict winemaking protocols. SLC fulfils all these requirements thanks to its regular fermentative course with quick completion. Besides, as its behaviour is scarcely influenced by poor conditions, it's recommended in case of lack of nitrogen, in case of vinification without temperature control or in musts that are not in perfect microbiological condition.

SLC is perfect for "technological" fermentation, offering quickness together with the possibility to reduce controls of must and of winery conditions (nitrogen, oxygen, hygiene, temperature), always giving wines of good-quality and without alterations as a result.

Experience has proved that a proper nitrogenous supply and controlled temperatures help to obtain fresh, full-body wines.

MICROBIOLOGICAL PROPERTIES

Saccharomyces cerevisiae.

- Killer factor: neutral.
- Fermentation conditions: >14°C.
- Alcohol tolerance: 14%.
- Fermentation rate: regular and complete.
- Nutritional requirement: it doesn't need high amount of nitrogen.
- Low production of acetaldehyde, volatile acidity and sulphur compounds.

OENOLOGICAL PROPERTIES

- Aromatic characteristics: SLC produces typical fermentation aromas.
- Taste properties: freshness and full-body, also thanks to the production of glycerine.
- Main use: vinification of large volume even without temperature control.

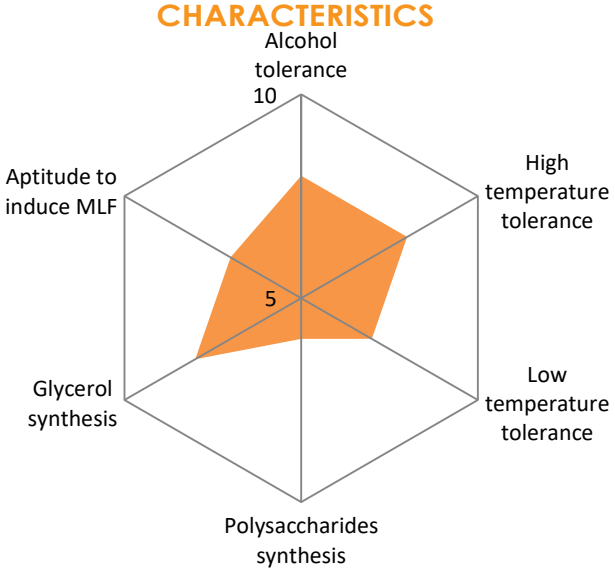
DOSES
Red, white and rosé: 20-30 g/hl.

PACKAGING
500 g vacuum-sealed bag.
10 kg vacuum-sealed bag.

Storage
Store in a cool and dry place.

PREPARATION
Rehydrate 1:10 in water, at 37 °C.
Wait for 15 minutes, then stir 2-3 times in the next 15 minutes. Pour into the must and stir well.
The total time of rehydration must not exceed 45 minutes.
The difference of temperature between the must and rehydrated yeast must not exceed 10°C.
Using wynTube Prepara during the rehydration process improves the yeast expression.
Do not use ammonium salts during the rehydration phase.
Using must for the rehydration is not recommended.

CHARACTERISTICS



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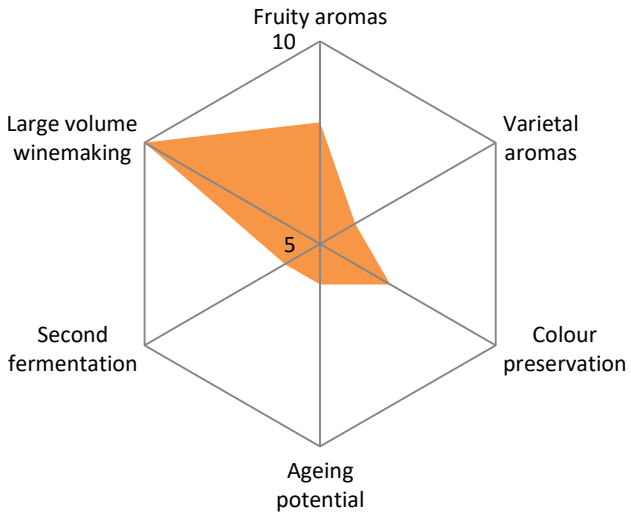

Dal Cin Gildo spa
20863 Concorezzo (MB)
Via I Maggio, 67 - Italy
www.dalcin.com - info@dalcin.com