



FERVENS GREEN

Saccharomyces cerevisiae (ex bayanus) organic

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Organic certified products for organic wines production, Reg. 203/12.

Fervens Green is an extremely versatile strain that adapts well to various fermentation conditions.

It is suitable for red, rose and white wine fermentations. It has a notable dominance over the indigenous microflora, can tolerate high sugar levels and does not interfere with the typical primary grape variety aromas. Highly recommended for second fermentations and stuck fermentations.

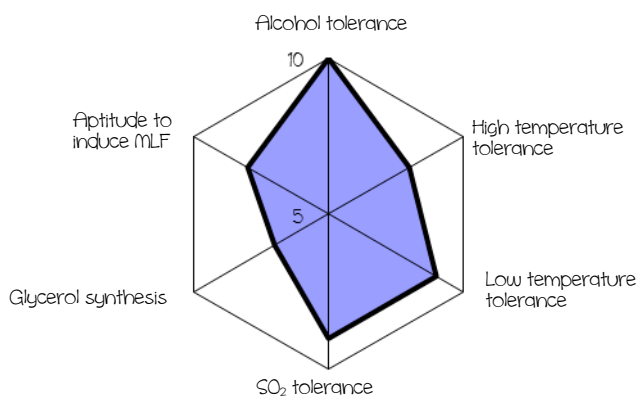
MICROBIOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae ex bayanus*
- Killer factor: yes.
- Fermentation conditions: 15 °C-30 °C.
- Alcohol tolerance: 16 % v/v.
- Fermentation rate: short lag phase, regular development.
- Nutritional requirement: it doesn't need high amount of nitrogen.
- Low production of volatile acidity.

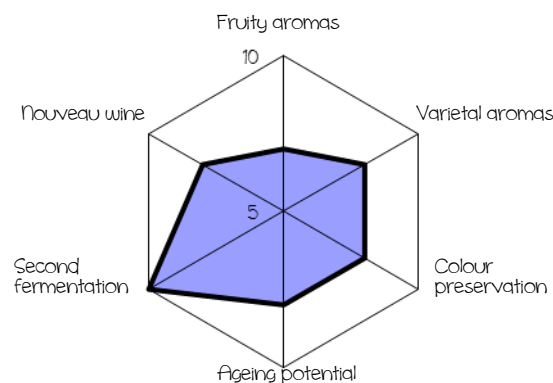
OENOLOGICAL PROPERTIES

- Aromatic characteristics: relatively neutral.
- Taste properties: very clean taste.
- Main use: primary fermentation, secondary fermentation and stuck fermentation.

CHARACTERISTICS



EFFICACY



USE SUGGESTIONS

PREPARATION: re-hydrate 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 re-hydration must not exceed 45 minutes.
- The difference of temperature between the must and re-hydrated yeast must not exceed 10°C.
- It's extremely important that the re-hydration of yeast is made in a proper container.
- Do not use must for re-hydration (only water).
- Do not add ammonium salts during re-hydration.

DOSES: red, white and rosé, 20-30 g/hl. secondary fermentation and to restart stuck fermentation: 25-40 g/hl.

PACKAGING. 500 g poly laminate vacuum-sealed sachets.

STORAGE: store in a cool and dry place



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