



# FERVENTS GREEN

*Saccharomyces cerevisiae (ex bayanus) organic*

## FERVENTS GREEN

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.

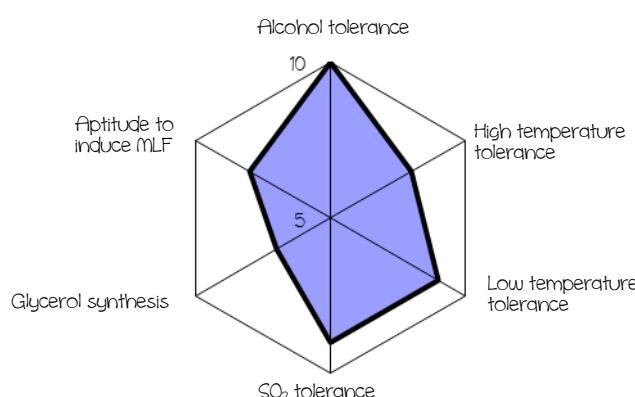
## MICROBIOLOGICAL PROPERTIES

- *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.

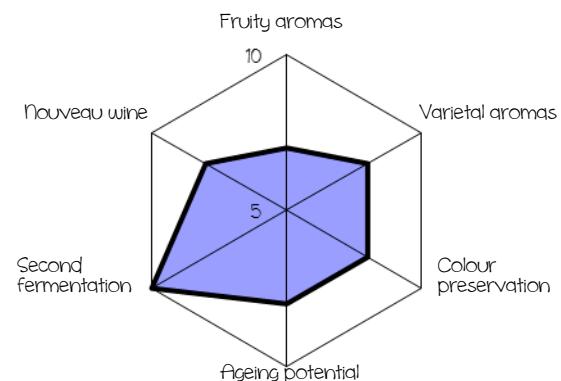
## OENOLOGICAL PROPERTIES

- 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 polylaminate vacuum-sealed sachets.

**STORAGE:** store in a cool and dry place



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