

## ENODOC BV-03

**Blanc Varietal: for white varietal wines**

### APPLICATIONS

**BV-03** is the right answer to the modern request for white wines with well defined varietal characteristics. Its action leads to a natural flavour enhancement of white grapes varieties. Moreover, it's also a safe strain, with a strong activity and low nutrition needs, making possible good fermentations, even in difficult conditions.

### **BV-03 Blanc Varietal:**

- quickly starts the fermentation: the strong activity of cells is not affected by possible presence of wild yeasts, growing without problems and prevailing over any other microflora. Thanks to its strength, it usually leads the fermentation to a regular and safe end, even in poor must conditions or with damaged grapes;
- reaches up to 16% alcohol: it's suggested for the regular and complete consumption of sugar in musts from very ripe grapes;
- leads to a very clean fermentation: this strain demonstrates a nearly undetectable production of VA, acetaldehyde and H<sub>2</sub>S.
- works well in a large range of temperatures: the strain kinetic is strong over a wide temperature range (12-30°C);
- enhances the varietal flavours: it doesn't interfere with the typical grape flavours and smells, improving the varietal characteristics of the grape, realising the terpenes free through a proper enzymatic action ( $\beta$  - glycosidase) during the whole fermentation process.

### **BV-03 Blanc Varietal**

- is suggested with grapes containing enough varietal aroma to be improved and enhanced (Sauvignon, Muscat, Pinot, Chardonnay, Riesling, etc.) and especially in musts produced by skin contact technology (with or without extraction enzyme);
- assures a safe fermentation and a complete control of the process;
- is a simple and effective solution to the demand for well-balanced varietal wine demand;
- is a good choice even for the first fermentation of white wines destined for re-fermentation (in bottle or tank). In some cases it can give interesting results when used directly in re-fermentations as well;
- thanks to its strong activity it can even be used to prevent or re-start sluggish or stuck fermentations.

## PROPERTIES

kind	<i>S. bayanus</i>
origin	Italy
selection	Dal Cin Group
production	Danstar Ferment
killer	neutral
temp. range	12-30 °C
alcohol	16% max

## PACKAGING

500 g vacuum-sealed bags.  
20 x 500 g bags per carton.

## STORAGE

Keep cool

## DOSES AND USE

15-30 g/hl, according to grape quality and must conditions.

Pour yeast into clean water at 35-40°C, rate 1:10, stirring well. Wait 15 minutes and stir again. After 15 minutes pour this dispersion directly into the must. Never wait more than 30 minutes in total: in case of a longer period of time, add an equal quantity of must. To assure a quick adaptation to the must, start of fermentation and prevalence over the wild yeasts (especially for killer sensitive strains), it's better to add the must to the above mentioned dispersion, previously placed at the bottom of the fermentation tank. Add always a proper quantity of ammonium salts and vitamin B1 to the must.



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