

ENODOC FA-01

Fermentation Assurée: for quick and safe fermentations, anytime, anyway!

APPLICATIONS

FA-01 has been selected from grape musts for its ability to start and finish every fermentation in the safest way. The aim of this selection was to have a strain which could prevail over the undesired wild microflora, giving a regular fermentation trend and assuring the complete consumption of must sugars, even with very difficult conditions (low Nitrogen content, poor quality grapes, high SO₂ content, very clear must, etc.). So **FA-01** represents a very helpful strain for winemakers looking for really safe fermentation.

FA-01 Fermentation Assurée:

- shows strong fermentation kinetics: killer factor, quick adaptability to every kind of must and very short lag time allow it to prevail over the wild strains and to start fermentation immediately;
- reaches up to 15% alcohol even at high temperatures: for this reason it's also suggested for musts very rich in sugar, when its complete consumption is required;
- max temperature: 35-38 °C;
- is not influenced by normal levels of SO₂: its fermentation activity is never modified, even with 100 ppm SO₂ in the must;

- doesn't produce volatile acidity or carbonyl compounds: their content could be very slightly modified only with a very low availability of Nitrogen in the must;
- doesn't produce H₂S in the wine: even with low Nitrogen content in the must.

FA-01 Fermentation Assurée:

- represents the best solution for the safest fermentation of red and white grapes musts;
- adapts itself to fermentations of different musts (origin and quality), especially when it's difficult to modify possible lacking factors;
- avoids any possible problem of foam or other fermentation diseases (e.g. stuck fermentations);
- makes the fermentation course easier and more regular, giving at the same time fine wines, with good structure, respecting their varietal characteristics.

PROPERTIES

kind	<i>S. cerevisiae</i>
origin	France
selection	Dal Cin Group
production	Danstar Ferment
killer	yes
max. temp.	35 - 38 °C
alcohol	15% 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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