



FERVENTS

rev. 01.03.2

GN

Enhances varietal aromas

APPLICATIONS

The strain GN has been selected for its capability to release still bound primary aromas (e.g. terpens and norisoprenoids), thus permitting to obtain an increase of those aromas specific of some varieties.

Such enhancement of varietal characteristics also induces a remarkable persistency of aftertaste, with a good balance between smell and taste.

GN is therefore suitable for white, rosé, red and nouveau wines, for which a strong varietal aromatic exaltation is required, such as Muscat (rose), Gewurztraminer (rose and linden), Riesling (white flowers, peach, apricot), Prosecco (apple and wisteria and so on).

GN is provided with killer-factor, able to neutralise the contaminating indigenous flora. It also shows a particularly high tolerance to sulphur dioxide: in hard conditions it can therefore start fermentation more quickly than many other strains.

MICROBIOLOGICAL PROPERTIES

Saccharomyces cerevisiae.

- Killer-factor: present.
- Ideal fermentation conditions: >14 C°.
- Alcohol tolerance: 14%.
- Fermentation rate: good start of fermentation even with high quantity of free SO₂.
- Nutritional requirement: it doesn't need high amount of nitrogen.
- Low production of acetaldehyde, volatile acidity and sulphur compounds.

OENOLOGICAL PROPERTIES

- Aromatic characteristics: GN exalts varietal aromas.
- Taste properties: strong and persistent aromas, good balance between taste and smell.
- Main use: primary fermentation, re-fermentations, musts from carbonic maceration (nouveau wines).
- Suggested for: Muscat, Chardonnay, Gewurztraminer, Riesling, Sauvignon blanc and so on.

DOSES

Red, white and rosé, 20-30 g/hl.
Second fermentation: 20-40 g/hl.

PACKAGING

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

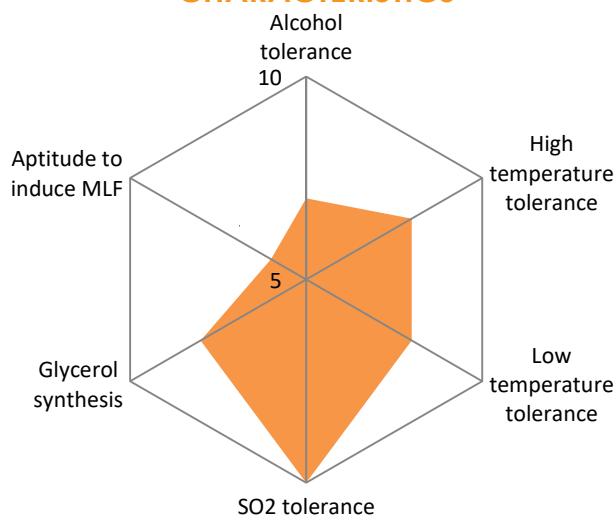
STORAGE

Store in a cool and dry place.

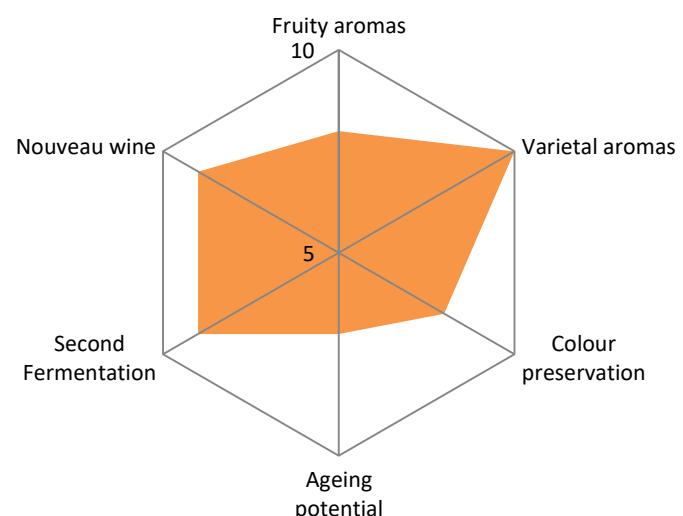
PREPARATION

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, especially in the case of second fermentations.
Do not use ammonium salts during the rehydration phase.
Using must for the rehydration is not recommended.

CHARACTERISTICS



EFFICACY



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