

**FERVENTS**

rev. 01.40.0

Go-Fruit

Aroma and freshness for white wines

APPLICATIONS

A yeast that combines the good synthesis of fermentative flavours, mainly esters, with low production of acetaldehyde and SO₂.

Go-Fruit adapts well to technological needs, with rapid fermentation kinetics and a short lag phase, useful in the case of unhealthy musts.

The wines obtained are characterised by an elegant aroma of flowers and white fruit; good acidity is preserved in the palate, which gives a fresh flavour.

To promote the best aromatic expression, it is advisable to start with organic nutrition with wynTube Fructal and then continue with complex nutrients (e.g. wynTube Full).

The low production of acetaldehyde and SO₂ make Go-Fruit suitable even in vinification with reduced or zero sulphites.

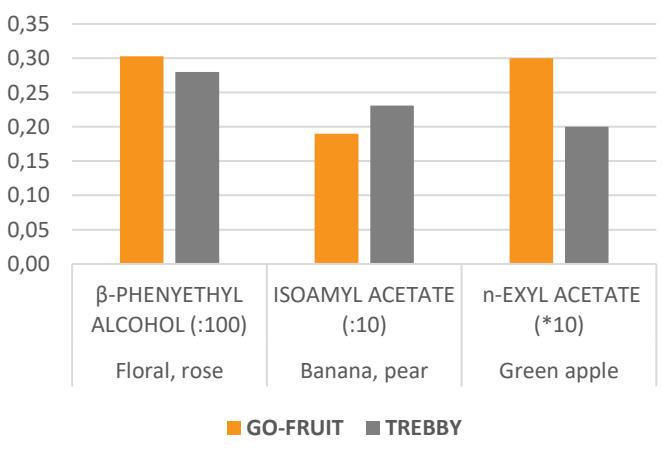
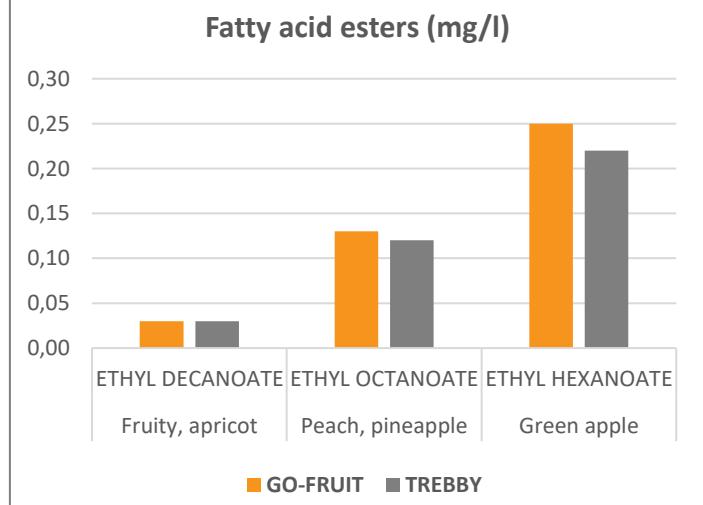
MICROBIOLOGICAL PROPERTIES

Saccharomyces cerevisiae.

- Killer factor: neutral.
- Fermentation temperature: >14°C.
- Alcohol content: up to 14.5% v/v.
- Fermentation kinetics: short lag phase and regular progress.
- Nutritional requirements: medium-high. Effective nutrition promotes aroma production.
- Low production of volatile acidity.
- Low production of acetaldehyde and SO₂.

OENOLOGICAL PROPERTIES

- Aromatic characteristics: high production of fermentative aromatic notes.
- Taste properties: fruity aromas and sensory freshness.
- Technologies: primary fermentation of whites and rosés.
- Recommended grape varieties: Glera, Trebbiano, Garganega and neutral white grape varieties.

Acetates of higher alcohols (mg/l)**Fatty acid esters (mg/l)***Aromatic production of Fervens Go-Fruit (Glera wine, 2023).*

DOSES

20-30 g/hl.

PACKAGING

500 g vacuum-sealed bags.

10 kg vacuum-sealed bags.

STORAGE

Store the product in its unopened pack and in a cool place.

PREPARATION

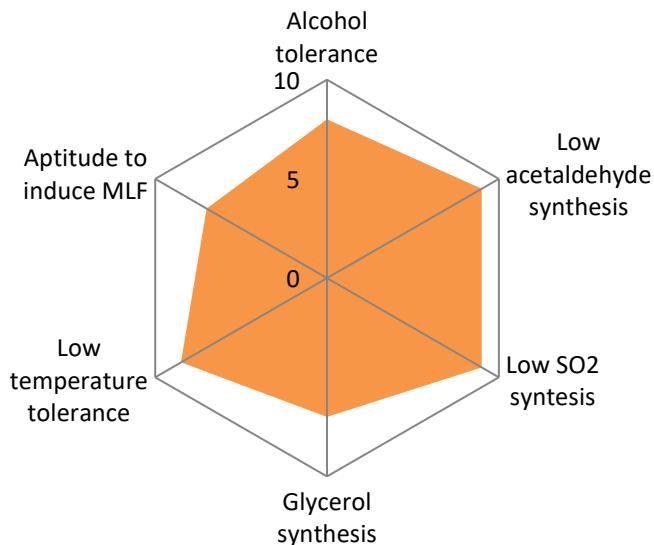
Rehydrate with clean water at a 1:10 ratio, at a temperature of 37 °C. Leave to rest for 15 minutes, during the next 15 minutes stir 2-3 times before adding the must.

Total rehydration time should not exceed 45 minutes. The temperature difference between the must and the rehydrated yeast must not exceed 10 °C. The use of wynTube Prepara in rehydration improves the expression of the yeast.

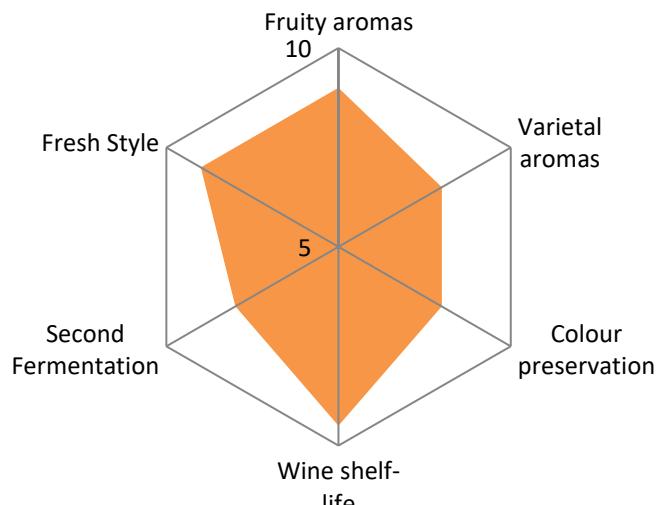
Do not use ammonia salts in the rehydration medium.

Using must for rehydration is not recommended.

CHARACTERISTICS



EFFICACY



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