

VIALATTE FERM® W28

Yeast for the production of aromatic white and rosé wines

CHARACTERISTICS

VIALATTE FERM® W28 is a *Saccharomyces cerevisiae* yeast for the production of aromatic, balanced white and rosé wines. In particular, it optimizes release of thiols during vinification of grape varieties rich in aromatic precursors.

OENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Killer factor: killer positive
- Optimum fermentation temperature range: 10—16°C
- Fermentation rate: average
- Alcohol tolerance: up to 16.5% vol.
- Production of volatile acidity: low
- Nitrogen requirements: low
- SO₂ production: average
- H₂S production: low
- Glycerol production: 6—8 g/L

Organoleptic characteristics:

- Release of thiol-type varietal aromas (citrus, passion fruit)
- Production of fermentation esters

If nutrients are required, do not add mineral nitrogen at the beginning of AF in order to avoid blocking the release of thiols (NCR effect). Preferably add organic nitrogen with **NUTRICELL® AA** nutrient.

APPLICATIONS

- Production of modern-style aromatic white and rosé wines
- Release of the aromatic potential of aromatic grape varieties rich in thiol precursors, such as Sauvignon, Colombard, Verdejo and red grape varieties for the production of rosé wines.

DOSAGE

Recommended dose: 20 g/hL

Maximum legal dose according to current European regulations: none.

INSTRUCTIONS FOR USE

Dissolve the active dry yeast (ADY) in 10 times its weight of a 50/50 water and must mixture at a temperature between 35 and 40°C.

For example: add 500 g of ADY to a mixture containing 2.5 L of water and 2.5 L of must at 37°C. Leave for 20 minutes and then gently and thoroughly mix the yeast starter. Add the starter directly to the must if the temperature difference between the starter and the must does not exceed 10°C. Otherwise, double the amount of starter by adding the same quantity of must, wait 10 minutes, mix gently and thoroughly, and add to the must.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

500 g vacuum pack. Box of 20 x 500 g.

10 kg

STORAGE

Store in a cool, dry place in its original packaging.

Use immediately after opening.

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