



PREMIUM® BLOSSOM

SACCHAROMYCES CEREVISIAE



COMPOSITION

Yeast for oenological use. French selection with high percentage of active cells (minimum 10 billion per gram of product).



CHARACTERISTICS

PREMIUM® BLOSSOM is the ideal strain for the production of wines in which elegance and expressiveness are required: in the presence of a heterogeneous and complete nutritional component, it supports the varietal aroma allowing it to express itself with delicate floral notes, very fine and requested.

The fermentation can be carried out in a wide temperature range (optimal even at 13-14°C), satisfying the most different oenological needs.

PREMIUM® BLOSSOM is a strain with good resistance to alcohol and sulfur dioxide; it is a low foam producer. It is suitable for second fermentation in the production of sparkling wines with very appreciated fine characteristics.



APPLICATIONS

PREMIUM® BLOSSOM is particularly recommended for the production of fine and elegant white and rosé wines. Very interesting also for sparkling wine.

It can be considered varietal as it does not change the aromatic characteristics of the starting wine: the effect is to accentuate the original aromas, supporting them with balance.

On musts rich in aminoacidic components, have been obtained wines with pleasant and delicate fruity nuances.

When using PREMIUM® BLOSSOM comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve the required amount of yeast in ten parts of warm water (40 ° C) containing 1-2% of sugars; after half an hour, stir and gradually add the filtered and sulphited must to not cause abrupt temperature decreases.

To facilitate the multiplication of yeasts, the substrate must not contain more than 2% of sugars and must be carefully oxygenated; in this phase we recommend the use of complex fermentation activators such as V ACTIV PREMIUM®.

The rehydrated yeast, in the active fermentation phase, can then be incorporated into the mass to be fermented. It is advisable to gradually add the must to the reactivated yeast mass, already present on the bottom of the fermentation tank.

For more detailed information on the management of nutrients and on the optimization of the use of yeasts, consult our technical service and official procedures.



DOSAGE

10-20 g/hL in fermentation of white and rosé musts.



PACKAGING

Polycoupled and vacuum-packed in 500 g bags.



STORAGE

The product must be stored in a cool and dry environment, in such conditions it maintains its activity until the expiration date shown on the label.

Open packs must be carefully closed and used as soon as possible.



HAZARD

Based on the current European regulations the product is classified: not hazardous.