



VitiFerm™ BIO Pinot Alba

ORGANIC OENOLOGICAL YEAST

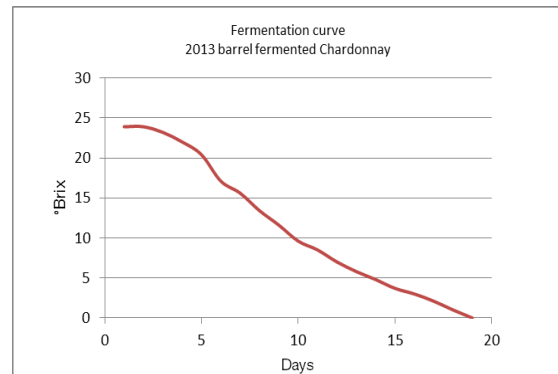
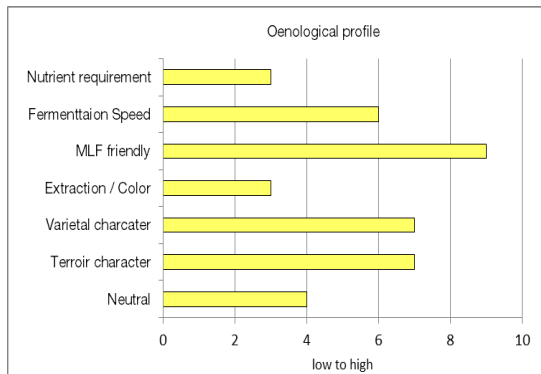
for creamy, "battonnage" - type white Pinot grape varieties

GENERAL

VitiFerm™ BIO Pinot Alba is a new yeast strain (Species *Saccharomyces Cerevisiae*), which has been carefully selected from a complete organic habitat. In the selection process, special attention was given to select a strain with special properties in order to ferment white wines with a pronounced battonnage character due to a quick release of the polysaccharides from inside the yeasts. This yeast strain has been selected due to its proven natural physiological characteristics in to produce wines dominated by strong influence from the terroir and selected grapes.

OENOLOGICAL PROPERTIES of VitiFerm™ BIO Pinot Alba

- ▶ Combines flavour diversity of Non-*Saccharomyces* with fermentation security of *Saccharomyces* yeasts.
- ▶ Broad flavour spectrum and high alcohol tolerance.
- ▶ Emphasizes more the yellow fruit characters and creaminess in all wines.
- ▶ Low nutrient consumption.
- ▶ Low SO₂ formation, ideal for the following MLF.
- ▶ Fully organic certified according to EC and USDA regulations.
- ▶ Chemical and emulsifier free.



HIGHLY COMPATIBLE WITH MLF

Due to an extremely low SO₂ production of this strain during fermentation, **VitiFerm™ BIO Pinot Alba** is an excellent natural tool to secure safe malolactic fermentation.

To obtain maximum security and functionality of MLF we recommend our cultures: **MaloBacti™ HF2, CN1 and AF3**.

REQUIRED BASE PARAMETER IN JUICE

Max. Alcohol tolerance:	15 Vol.%
Max. Sugar level:	26° Brix
Temperature range:	18-20°C
Minimum YAN:	> 140 ppm
NTU level	> 70 NTU

DOSAGE & ACTIVATION



In order to achieve optimal results **VitiFerm™ BIO Pinot Alba** please add below mentioned dosage rates to the juice. Lower dosage rates may result in a delayed fermentation and/or a reduced fermentation degree.

Application	Normal fermentation conditions	Difficult fermentation conditions
White wine / Rosé	25-30 g /hL	30-40 g /hL
Cold maceration < 15 °C		30-40 g /hL
Sparkling wine	25-35 g /hL	35-60 g /hL
Stuck fermentation		50-60 g /hL

We recommend adding **FermControl™ BIO** in order to achieve optimal sensorial results as well as high fermentation degrees. **FermControl™ BIO** is a one-pouch nutrition supplement for a complete nutrition and supplementation of yeasts during alcoholic fermentation. If YAN is over 140ppm no additional addition of DAP is required.

- ▶ If the juice/must has < 23 °Brix/12.5 Baume we recommend adding 2 x 15 g /hL of **FermControl™ BIO**
- ▶ If the juice/must has > 23 °Brix/12.5 Baume we recommend adding 2 x 20 g /hL of **FermControl™ BIO**

The first addition of **FermControl™ BIO** should be added two days after inoculation of **VitiFerm™ BIO Pinot Alba**, the second addition should be added at 2/3 through fermentation!

INGREDIENTS

VitiFerm™ BIO Pinot Alba is dry active yeast produced using only fully organically certified ingredients.

It is in absolute compliance with EU regulations 834/2007 and 889/2008. A high production standard warrants highest purity and a maximum live cell count.

VitiFerm™ BIO Pinot Alba is packaged under CO₂-modified atmosphere.

PACKAGING SIZES AND SHELF LIFE

- ▶ 500 g vacuum aluminium foil bag
- ▶ 20 x 500 g vacuum aluminium foil bag
- ▶ 10 kg vacuum aluminium foil bag

Stored in dry conditions at maximum 20 °C **VitiFerm™ BIO Pinot Alba** has a shelf life of minimum 30 months. Storage at higher temperatures will influence the product quality. Once the pouch is opened, use all contents within maximum 7 days.

SAFETY

For **VitiFerm™ BIO Pinot Alba** no specific safety regulations will apply.

It's harmless during transport, storage and handling. There is no risk for humans or the environment

GENERAL

The water hazard class is 0.
Custom tariff number: 2102 1090



Disclaimer:

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