

# Institut La Claire CGC62

## ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE STRAIN ISOLATED AND SELECTED IN THE COGNAC REGION OF FRANCE.

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

Allergen free.

## Oenological properties

Distinguishing feature: very low volatile acidity production.

CGC62 is distinguished by its very limited development of volatile acidity, even when vinifying clear musts or those with potential for a high alcohol content. Thanks to its vigorous start and yeast-killing capacity, it generates smooth, reliable and complete fermentation even at low temperatures.

## Advanced properties

Generous feeding with nitrogen not only guarantees continuous fermentation, but also encourages CGC62 to produce a significant amount of acetates and even more esters, making it particularly suitable for white wines where a fruity, floral set of aromas is desired.

Its tolerance to low temperatures and to high percentages of alcohol make CGC62 an ideal candidate also for second fermentations.

## Perfect for fresh white wines

The aromas created by CGC62 respect the distinguishing features of the original grape variety, enhancing and completing them. It also displays a strong personality when making new wines as it highlights their fruity notes and freshness. Verdicchio, Trebbiano, Cortese, Garganega, Frascati grapes, as well as Nosiola, Lagrain and rosé wines, such as Negroamaro, find an excellent interpreter of their potential in CGC62.

## Composition

Yeast, E491.

## Characteristics

Appearance: small rods.

Colour: light ochre.

Alcohol production: 14% v/v

Cell count: > 10bn. live cells/gram

Classification: *Saccharomyces cerevisiae*

Optimum temperature: 15-35 °C

## Dosage

10-25 g/hl for fermentation.

30-50 g/hl for stuck fermentation or in the most difficult cases.

## How to use

Rehydrate the yeast in a suitable, sanitized containers with at least 10 parts water at a temperature of around 40°C (from 30°C to 45°C). After rehydration, leave the mixture to settle for 10 minutes.

Start stirring again, continue hydration for a further 10 minutes and then add to the must or wine to be fermented straight away.

For top performance, it is advisable to add the same proportion of the Ecobiol Pied de Cuve nutrient.

When using for the second fermentation, acclimatize the yeasts before inoculation.

## Storage

Store in a cool, dry environment.

Use by the date printed on the package.

Once open, store in a refrigerator at +4°C.

## Warnings

Do not rehydrate in must or in cold water. It is advisable not to leave the yeast in the water for any longer than the recommended time (do not exceed 30 minutes total).

Once the pack has been opened, it is preferable to use the whole content immediately.

## Pack sizes

Code 107326 - 500 g vacuum packs

Code 107330 - 10 kg vacuum packs



Production plant in San Martino Buon Albergo (VR). Company with Quality, Environment and Food Safety Management System certified by Certiquality according to UNI EN ISO 9001, UNI EN ISO 14001 and FSSC 22000. The information given here corresponds to the current state of our knowledge and is provided without warranty as the conditions of use are the responsibility of the customer. The user is always obliged to respect the national and international legislation in force.

### Perdomini-IOC S.p.A.

Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy

tel. +39-045-8788611 r.a. fax +39-045-8780322

fax uff. vendite +39-045-8780122

www.perdomini-ioc.com - info@perdomini-ioc.com

Rev. 02/2024