

# Blastosel P346

*SACCHAROMYCES CEREVISIAE R.F. BAYANUS*

YEAST SPECIALLY SELECTED FOR PROVIDING FRESH, FRUITY AND SPARKLING WINES

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

Blastosel P346 is a strain specially selected for the production of varietal white and rosé wines with strong aromatics. Particularly effective for making sparkling wines using the "Charmat" (Martinotti) method.

## Sensorial properties

Blastosel P346 is a yeast recommended for the production of quality white wines. Thanks to its intense beta-lyase and beta-glycosidase activity, it liberates intense aromas of fresh fruit (citrus fruits, apple and pear) and white flowers.

In fermentation with aroma precursors and organic nitrogen, Blastosel P346 is able to develop a high quantity of aromas evoking white-fleshed and exotic fruits which integrate with the wine's own set of aromas. Well-balanced flavour with mineral notes. Particularly recommended for autoclave re-fermentation of musts suitable for producing Prosecco.

## Oenological properties

Volatile acidity production: low

H<sub>2</sub>S production: low

SO<sub>2</sub> production: low

Glycerol production: medium.

Medium-to-low nitrogen needs, depending on the wine being created.

## Microbiological characteristics

Lag phase: short

Fermentation speed: high

Demonstrated alcohol tolerance: 14.5% v/v

SO<sub>2</sub> tolerance: (30 mg/l of free sulphur dioxide)

Fermentation temperature: 10-18°C

## Uses

White and rosé wines.

Particularly recommended for preparing base wines and for subsequent re-fermentation.

## Composition

*Saccharomyces cerevisiae r.f. bayanus* yeast, E491.

## Characteristics

Short lag phase

Fermentation speed: high

Demonstrated alcohol tolerance: 14.5% v/v

Fermentation temperature: 10 – 18 °C

## Dosage

Base wines: 10-20 g/hl

Re-fermentation: 10-20 g/hl

Use a higher dose to reduce length of lag phase.

## How to use

Dissolve in 10 parts water to 1 part yeast, stirring gently but well. The temperature of the water should be between 37-39°C.

Leave to settle for 20 minutes, then stir gently.

Add the suspension to the must before filling the tank.

Avoid jumps in temperature of more than 10°C.

Facilitate the even distribution of the yeast in the tank or autoclave.

## Storage

Sealed pack: store in a cool, dry place. Once open: carefully re-close and use the rest of the product as soon as possible.

## Recommendations for use

To get the maximum performance from Blastosel P346, it is advisable to use it at mid-to-low temperatures and in musts where the NTU is under 80 (60-100 is the range). We also recommend using Ecobiol Pied de Cuve when rehydrating the yeast in order to boost its vitality, especially in musts with high alcohol percentages and in the re-fermentation phase. Add Activit 0 to the inoculation to give a boost of amino acids and thiamine, or alternatively Ecobiol Perlage. Depending on conditions, consider using mineral nitrogen (MinVit or FosfoVit+). At the one-third point of fermentation, add Activit to encourage successful completion.

## Pack sizes

Code 106720 - 500 g vacuum packs in 10 kg boxes



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