

ActiVin Bayanus

ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE R.F. BAYANUS STRAIN

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

Oenological properties

Selected for its high resistance to alcohol, it has a fermentation capacity that leads to reliable and uniform performance. Produces low values of volatile acidity, SO₂, H₂S and acetaldehyde.

Strain characterized by a medium latency phase and fast fermentation kinetics.

This strain requires medium YAN amount.

Properties

The already known characteristics of ActiVin Bayanus, make this yeast suitable for the production of red and white wines with a high potential alcohol content.

The result will be fresh wines having a good structure and a good balance between elegant and fruity aromas.

For varietal white wines and not only

In first fermentation it can have a predominance in order to obtain perfect wine bases which can be followed by rapid, clean and complete sparkling process even when working with high alcoholic masses.

ActiVin Bayanus is suitable for processing grapes such as Prosecco, Durello, Pinot, but also Trebbiano and Garganega, guaranteeing both in fermentation and in refermentations valuable products. ActiVin Bayanus is suitable for the production of sparkling wines both with refermentation in autoclave and by traditional method.

Composition

Yeast (*Saccharomyces cerevisiae r.f. bayanus*), E491.

Characteristics

Appearance: small rods.

Colour: light ochre.

Alcohol production: 17% v/v

Classification: *Saccharomyces cerevisiae r.f. bayanus*

Cell count: > 10bn. live cells/gram

Optimum temperature: 10-30 °C

Dosages

10-30 g/hl in first and second fermentation.

30-50 g/hl in stuck fermentation or in any more 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.

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 103015 - 10 kg vacuum packs



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