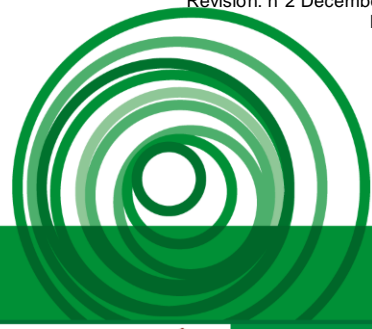




Saccharomyces cerevisiae



VINTAGE WHITE

enartis FERM

YEAST FOR VARIETAL WHITE WINES

VINTAGE WHITE is a strain selected for the production of varietal white wines and white wines to be fermented and aged in barrel.

SENSORY CHARACTERISTICS

VINTAGE WHITE is a yeast recommended for the production of grand varietal white wines and white wines to be fermented and aged in barrel.

It produces wines characterized by enhanced primary aromas and distinct aromatic cleanliness.

VINTAGE WHITE's moderate but regular fermentation kinetics makes it highly desirable for barrel fermentations.

When kept on lees, **VINTAGE WHITE** releases large quantities of polysaccharides. Its tendency to form lightly-compacted lees reduces the number of bâtonnage and pump-overs needed for sur lie effect.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	14 - 24°C (57-75°F)
Lag phase	short
Fermentation speed	medium
Alcohol tolerance	≤ 15.5% v/v
Killer factor	killer
Resistance to free SO ₂	good

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	high
Oxygen needs	medium
Volatile acidity production	low-medium
H ₂ S production	low
SO ₂ production	low
Glycerol production	medium
Compatibility with malolactic fermentation:	good

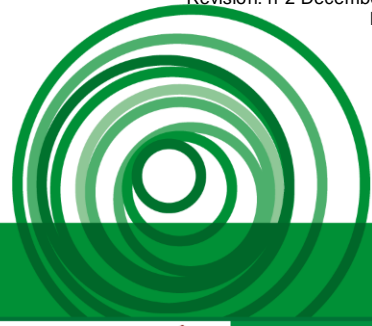
It forms lightly compacted lees that can reduce the number of bâtonnage and pump-overs needed for sur lie effect.

APPLICATIONS

Varietal white wines
White wines fermented and aged in barrel
White wines to be aged
Late harvest sweet wines



Saccharomyces cerevisiae



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MAXIMIZING QUALITY

VINTAGE WHITE produces white wines with definitive varietal characteristics and great aromatic cleanliness. In order to obtain better results, it is advisable to provide **VINTAGE WHITE** with **Nutriferm Energy** at inoculation and **Nutriferm Advance** at 1/3 sugar depletion.

Using **Enartis Pro Bianco** during fermentation protects secondary aromas and enhances wine smoothness.

DOSAGE

20-40 g/hL (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in cases of rotten grapes, high sugar content and difficult microbiological conditions.

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- Add suspension to juice when beginning to fill the fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F).
- Homogenize by pump-over or mixing inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0.5 and 10 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F), dry place.

Opened package: carefully reseal and store as indicated above; use quickly.

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product is in compliance with the *Codex Œnologique International*.

Product approved for winemaking in accordance with
Reg. (EC) N. 606/2009

Contains E 491 Sorbitan monostearate.