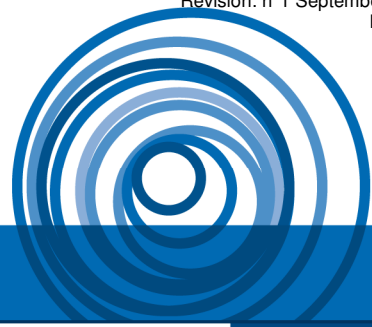




*Saccharomyces cerevisiae ex r.f. bayanus*

# PERLAGE



**enartis FERM**

## SPARKLING WINE YEAST STRAIN

**PERLAGE** is a yeast selected for the production of traditional method sparkling wines. It produces wine with great aromatic finesse which express both varietal character and terroir.

## SENSORY CHARACTERISTICS

**PERLAGE** is a strain selected for the production of traditional method sparkling wines and is characterized by wines with elegant and clean aromas which express both varietal character and terroir.

During autolysis, notable quantities of mannoproteins and polysaccharides are released, giving volume and improving wine stability and perlage quality.

**PERLAGE** adapts well even under difficult fermentation conditions: it is resistant to high sugar and alcohol concentrations, low pH and low temperatures. It metabolizes sugar quickly and completely and avoids the production of undesirable compounds.

## MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	10 - 30°C (50-86 °F)
Lag phase	short
Fermentation speed	moderate at low temperature; high at temperature > 15°C
Alcohol tolerance	≤ 17% v/v
Killer factor	killer
pH tolerance	tolerant to low pH
Resistance to free SO <sub>2</sub>	high

## ENOLOGICAL CHARACTERISTICS

Nitrogen needs	low
Oxygen needs	low
Volatile acidity production	low
Glycerol production	good
SO <sub>2</sub> production	low
Foam production	low
Compatibility with malolactic fermentation:	low, it delays the start of MLF

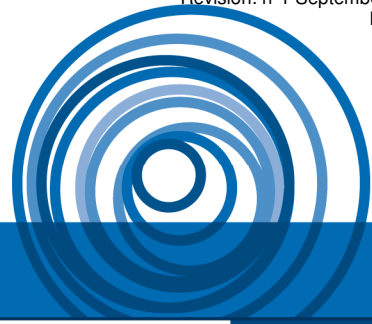
## APPLICATIONS

Fermentation of white and red grapes with high potential alcohol content.  
Fermentation at low temperature.  
Production of sparkling wine fermented in bottle and pressure tank.  
Restart stuck fermentation.  
Vinification in reductive conditions.



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## MAXIMIZING QUALITY

Wines produced with **PERLAGE** are distinguished by their aromatic finesse and respect for varietal character and terroir. To further improve these characteristics, it is recommended to add a complex nutrient such as **Nutrifer Energy** at yeast inoculation for primary fermentation. Using **Nutrifer Energy** at inoculation favors the dominance of the selected yeast and prevents the synthesis of undesirable metabolites. At 1/3 alcoholic fermentation the addition of **Nutrifer Advance** leads to a clean and complete finish while preventing the appearance of reductive odors.

## DOSAGE

- Fermentation of sparkling wine in pressure tank: 10-20 g/hL (0.8 – 1.67 lb/1000 gal).
- Fermentation of sparkling wine in bottle: ask for the *piéd de cuve* protocol.
- Primary fermentation: 20-40 g/hL (1.67 - 3.3 lb/1000 gal).  
The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.
- Stuck fermentation: 40 g/hL (3.3. lb/1000 gal).

## INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight in 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 fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F).
- Homogenize by pumping over or mixing inoculated juice.

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

In case of sluggish and stuck fermentation, acclimate the yeast to alcohol as indicated in the method to restart stuck fermentation published on [www.enartisvinquiry.com](http://www.enartisvinquiry.com).

## 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 conforms to the *Codex CEnologique International*.

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

Contains E 491 Sorbitan monostearate