

TROPICAL WHITE

DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. GMO free.

Particularly "Hybrid" yeast indicated in the elaboration of white and ros wines of modern and captivating style. Lafood R & D has selected this yeast as a result of particular studies conducted on the yeast hybridization, in collaboration with several European Research Institutes.

Its strong and modern aromatic expression "new style", makes it an irreplaceable yeast in the production of international style white wines, characterized by an important structure, very full-bodied and balanced.

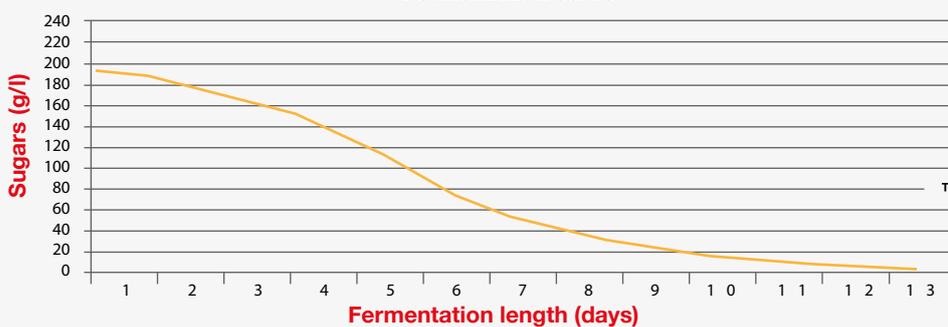
Excellent aromatic production, is characterized by the high development of acetate esters tending to tropical, such as aromas of pineapple, papaya, lychee and lime.

Excellent results on Chardonnay, Pinot gris, Sauvignon, Moscato and Fiano and in refermentation of Prosecco and Moscato. Very vigorous yeast (range T 10-15°C).

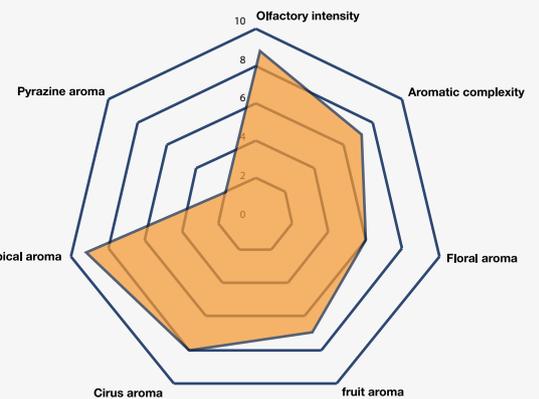
OENOLOGICAL PERFORMANCE

- Excellent fermentative vigor
- High alcoholic strength (until 19% Vol)
- Killer factor with prevalence on the autochthonous microflora
- Regular fermentations also at low temperatures (10° C) Range suggested 10° 15° C
- Low production of volatile acidity
- Low production of sulfites (SO₂)
- Low production of acetaldehyde and pyruvic acid
- Low production of foam at medium low temperatures
- Safe an defficient fermentations
- High resistance to inhibitory factors

Fermentation curve



Type of wine: Still wine
Grape wine variety: Chardonnay
T. Ferm: 15°C
Generated alcohol: 11,8 % vol.
Volatile acidity: 0,19 g/l



Olfactory intensity	8
Aromatic complexity	9
Floral aroma	4
fruit aroma	7
Cirrus aroma	7
Tropical aroma	4
Pyrazine aroma	6

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DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- White wine making : 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35-40° C. Shake well 2-3 times homogenizing the mass for 15 minutes, add ACTIVE POWER in doses of 20-30 g/hl in order to obtain a perfect cell multiplication with excellent winemaking results.

ANALYSIS TYPE

- Non saccharomyces: UFC/g <500
- Lactic Bacterial: UFC/g <500
- Mould: UFC/GR <50
- Acetic acid bacteria: UFC <50
- Coliforms: UFC/g <50
- E. coli/g: absent
- Staphylococcus UFC/g: absent
- Salmonella/25g: absent



500 g. NET
17.6 oz



PACKAGING AND STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the CODEX OENOLOGIQUE INTERNATIONAL.

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The instructions correspond to the current state of our knowledge and experience, so do not absolve the user from complying with the standards of safety and security or misuse of the product. In addition, they should not be considered an express or implied warranty or condition for the sale of this product.

LaFood[®]
innovative wine biotechnologies

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