



SO.CLASSIC BY



**Varietal
expression**

***Saccharomyces
cerevisiae*
Galactose -**

**Restart of
alcoholic
fermentation**



OENOLOGICAL GOALS

- Resistance to high alcohol content
- Very good fermentation capacity
- Aromatic and gustatory clarity
- Respect for the grape variety's expression



DOSAGE

20 g/hL



PACKAGING



**500 G
10 KG**



STORAGE

Store in a cool, dry place in its original packaging.
Use immediately after opening.



FERMENTATION CHARACTERISTICS

Species	<i>Saccharomyces cerevisiae</i> galactose (formerly <i>bayanus</i>)
Optimum fermentation temperatures	12-32°C
Alcohol tolerance	Up to 16% vol.
Killer factor	Sensitive
Fermentation kinetics	Fast
Volatile acidity production	Low
SO ₂ production	Low
Acetaldehyde production	Low
Nitrogen requirements	Low
H ₂ S production	Low
Glycerol production	Average



INSTRUCTIONS FOR USE

Disperse the active dry yeast (ADY) in 10 times its weight of a mixture of water and must in equal proportions and at a temperature of 35 to 40°C.

Example: 500 g of ADY in a mixture of 2.5 L of water and 2.5 L of must at 37°C.

Leave to stand for 20 minutes, then gently homogenise the leaven. If the difference in temperature between the leaven and the must does not exceed 10°C, incorporate the leaven directly into the must. Otherwise, double the leaven with must, wait 10 minutes, homogenise gently and incorporate into the must.

Precautions for use:

*Product for oenological and specifically professional use.
Use in accordance with current regulations.*

