



VIALATTE FERM® W12



***Saccharomyces
cerevisiae
galactose***

**Elegant wines,
round in the mouth**

Ageing on lees



OENOLOGICAL GOALS

- Optimises the aromatic complexity and roundness in the mouth, while preserving the quality potential and the varietal character.
- Respects the grape variety and the terroir.
- Fast autolysis for optimised ageing on lees with batonnage.
- Very resistant to extreme conditions (high sugar concentration, high alcohol content, low pH, low temperature, pressure).
- Complete and fast AF while preventing the production of unwanted compounds.
- Fermentation restart.



DOSAGE

20 g/hL



PACKAGING



500 G



STORAGE

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



FERMENTATION CHARACTERISTICS

Species	<i>Saccharomyces cerevisiae galactose -</i>
Optimal fermentation temperatures	10-30°C
Alcohol tolerance	Up to 15% vol.
Fermentation kinetics	Average if T° < 16°C
Killer factor	Killer K2 positive
Volatile acidity production	Low
SO ₂ production	Low
Nitrogen requirements	Low
H ₂ S production	Low
Glycerol production	6-7g/L



INSTRUCTIONS FOR USE

Disperse the active dry yeast (ADY) in 10 times its weight of a mixture of water and must in equal proportions, 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.*

