



PERLAGE BB

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 Yeast for sparkling wines and refermentations



→ TECHNICAL DESCRIPTION

The yeast offered by the AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range is characterised by its ability to generate aromatic precursors, to produce fermentation esters and acetates in variable quantities and proportions, to synthesize glycerine, acids and mannoproteins. All the selected yeast strains are technologically highly characterised and produce extremely limited quantities of compounds which could interfere with wine quality.

Strain selected in the Champagne territory, with an excellent fermentative ability that, together with its low nutritional needs, its alcoholigenous power and its cryophilic character, make it the ideal yeast for the production of sparkling wine bases and for the prise de mousse.

Perlage BB is particularly indicated for the fermentation of white varieties, such as Chardonnay, Pinot Bianco, Prosecco, Riesling, Muller-Thurgau. In fact it enhances fresh, acid and sulphured notes, originating wines lightly closed at the nose but ideal for the obtainment of floral, pleasantly fruity, harmonious wines during the second fermentation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast *Saccharomyces cerevisiae*. It contains sorbitan monostearate (E491).

→ DOSAGE

From 10 to 30 g/hL of crushed grapes or per hL of must.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts of water to which sugar has been added, max. 38°C for at least 20-30 minutes. It is suggested the addition of Fermoplus Energy Glu 3.0 to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy Glu 3.0 increases the number of live cells by about 30% 6 hours after the reactivation.

→ ADDITIONAL INFORMATION

Strain selected in the Champagne area and deposited at the University of Louvain - Belgium.

→ STORAGE AND PACKAGING

It is suggested to store at a temperature below 20°C.

- 500 g net packs in cartons containing 5 kg.
- 500 g net packs in cartons containing 10 kg.

