



PERLAGE BN

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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.

Perlage BN is a strain selected in the Champagne territory, indicated for the base fermentation of red grapes vinified both in white and rosé, particularly for Pinot Noir. Its main characteristic is to soften the sharp edges felt in the mouth when tasting, caused by the tannin component of these grapes.

The wines obtained are softer and warmer, they display fresh and lightly sulphured notes at the nose, that in the sparkling wine will evolve into sweet notes with light toasted hints, persistent in the aftertaste.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

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

→ DOSAGE

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

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts lukewarm 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

Saccharomyces cerevisiae yeast. It contains sorbitan monostearate (E491).

→ STORAGE AND PACKAGING

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

500 g net packs in cartons containing 10 kg.

