



CLASSIC BAYANUS

SACCHAROMYCES BAYANUS

COMPOSITION



Selected yeast for winemaking; strain classified as *Saccharomyces bayanus* according to the Lodder classification of 1970.

CHARACTERISTICS



CLASSIC BAYANUS is a strain of *Saccharomyces bayanus* of the Champagne zone selected for the fine and quality characteristics that it conveys to the wines fermented with it.

Physiologically, it is characterised by excellent resistance to alcohol, to sulphur dioxide, to overpressure and to all difficult conditions of fermentation.

These characteristics allow the existing indigenous yeasts to prevail rapidly and provide a highly appreciated aromatic finesse.

APPLICATIONS

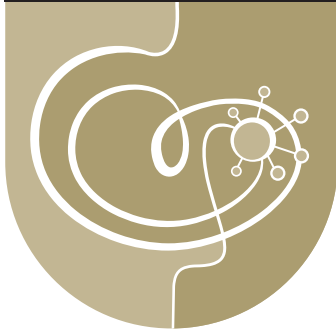


Given its characteristics, CLASSIC BAYANUS is particularly recommended for the production of sparkling wines processed in bottle or in autoclave.

Thanks to its fermentative regularity, cleanliness and resistance to alcohol, it is particularly used in the primary fermentations of white, red musts also of products with high alcohol content where it is recommended to proceed as explained in the specific sequential fermentation procedures.

In autoclave, it is the ideal solution for creating custom co-cultures of multiple strains.

To use CLASSIC BAYANUS, adhere to the laws in force on the matter.



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DIRECTIONS FOR USE



Add the necessary amount of yeast in ten parts lukewarm water (40°C) containing 1-2% sugars; after half an hour stir and gradually add filtered and sulphited must so as to avoid sudden drops in temperature.

To facilitate yeast multiplication, the substrate must not contain more than about 2% sugars and must be duly aerated; in this stage, we recommend using complex fermentation activators such as V ACTIV PREMIUM®.

Once the yeast is rehydrated and is actively fermenting, it can then be mixed into the mass to be fermented. It is advisable to gradually add the must to the reactivated yeast mass, already on the bottom of the fermentation tank.

For more detailed information on managing the nourishing substances and correct use of CLASSIC BAYANUS in primary fermentation, re-fermentation and stuck fermentation, consult the specific procedures available through our technical service.

DOSAGE



10-20 up to 25 g/hL in the fermentation of white and red musts,
20-30 g/hL in re-fermentation and second fermentation,
20-30 g/hL for raisin wines and with high alcohol content, as indicated in the sequential fermentation procedure;
50-100 g/hL for stuck fermentation.

PACKAGING



500 g and 15 kg vacuum-packed poly laminate bag.

STORAGE



The product must be stored in a cool and dry place. In these conditions, it maintains its activity until the expiration date printed on the label.

Open packages must be carefully closed and used as soon as possible.

HAZARD



According to European legislation in force, the preparation is classified as non-hazardous.