



# CLASSIC EX2

*SACCHAROMYCES CEREVISIAE*

## COMPOSITION



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

## CHARACTERISTICS



CLASSIC EX2 is a strain of *Saccharomyces cerevisiae* selected for its excellent cryophilic property (active up to 12°C), for its good resistance to sulphur dioxide and its low foam production in the fermentation stage. CLASSIC EX2 is also interesting for the limited production of some undesirable fermentative metabolites such as acetaldehyde, acetic acid, pyruvic acid and higher alcohols. It also offers a slight malic acid degradation action.

## APPLICATIONS



The CLASSIC EX2 strain is particularly recommended for the controlled temperature fermentation of white musts, where regular and constant fermentations are conducted until the sugars are completely finished.

The aromatic characteristics of products fermented with CLASSIC EX2 are very distinct and the wines are thereby processed, fresher and fruitier.

It can also be used successfully to obtain special aromatic red wines.

**To use CLASSIC EX2, 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 how to manage the nourishing substances and optimisation of the use of yeasts, consult our technical service and official procedures.

## DOSAGE



10-20 up to 25 g/hL in the fermentation of white and red musts.

## PACKAGING



500 g vacuum-packed poly laminate bag.

20 kg box containing two 10 kg vacuum-packed poly laminate bags

## 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.