



CLASSIC RED

SACCHAROMYCES CEREVISIAE

COMPOSITION



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

CHARACTERISTICS



CLASSIC RED is a strain of *Saccharomyces cerevisiae* selected for its resistance to adverse conditions. It is mainly characterised by its high fermentative energy and good resistance to sulphur dioxide.

Fermentation with CLASSIC RED is safe and maintains the aromatic characteristics of the starter must.

It is considered cryophilic as it shows good activity from around 10°C.

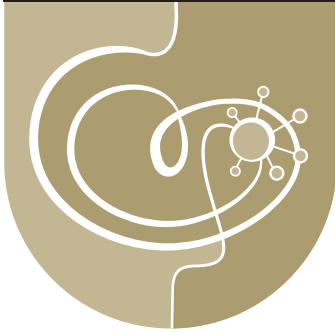
APPLICATIONS



CLASSIC RED is indicated for the primary fermentation in the production of red and rosé wines. It has the aptitude to dominate in fermentation and therefore favours the production of clean and well-expressed wines.

Due to its characteristics, it is particularly indicated for the fermentation of non-thermoconditioned red musts. In these conditions, the use of CLASSIC RED ensures a greater success of the selected yeast, as processing is shortened to times that do not promote the growth of indigenous flora.

To use CLASSIC RED, 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 rosé and red musts.

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.