

Institut La Claire C58

ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE STRAIN SELECTED IN THE MOSEL AREA BY THE EXPERIMENT STATION IN TRIER, GERMANY.

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

Oenological properties

Distinguishing characteristic: producer of polysaccharides and glycerin.

This strain is distinguished by its particularly brief lag phase that, together with its killer factor, helps it to gain dominance over the indigenous flora more rapidly. Despite its lack of special nutritional needs, C58 provides the best qualitative results when fed with at least 200mg/l of RAN (readily assimilable nitrogen), completing fermentation smoothly even when the alcohol content is high.

Advanced properties

The abundant production of esters and beta-phenethyl alcohol demonstrate that C58 is able to provide wines with highly developed fruity aromas that remain stable over time; in red wines the total flavonoid count is high (with anthocyanins to the fore), there is good intensity of colour and significant quantities of polysaccharides and glycerin.

C58 provides wines with greater colour stability right from the early stages of maturation, as well as offering significant improvements in body and softness to the finished product.

For quality red wines

The characteristics of C58 make it particularly suitable for vinifying red-wine grapes with high potential and a strong phenolic structure. Low astringency, excellent structure and softness, a considerable amount of polysaccharides combined with notes of forest fruits and red berries: these are the characteristics that this strain enhances in red grape varieties.

Excellent results can be obtained in the production of strong wines such as Barolo, Barbaresco, Brunello, Amarone, Chianti and Primitivo, and also lighter wines such as Nero d'Avola and Merlot.

Composition

Yeast, E491.

Characteristics

Appearance: small rods.

Colour: light ochre.

Alcohol production: 16% v/v

Classification: *Saccharomyces cerevisiae*

Cell count: > 10bn. live cells/gram

Optimum temperature: 15-35 °C

Dosage

10-25 g/hl for fermentation.

30-50 g/hl for stuck fermentation or in the most difficult cases.

How to use

Rehydrate the yeast in a suitable, sanitized container with at least 10 parts water at a temperature of around 40°C (from 30°C to 45°C). After rehydration, leave the mixture to settle for 10 minutes. Start stirring again, continue hydration for a further 10 minutes and then add to the must to be fermented straight away.

When using for the second fermentation, acclimatize the yeasts before inoculation.

Storage

Store in a cool, dry environment.

Use by the date printed on the package.

Once open, store in a refrigerator at +4°C.

Warnings

Do not rehydrate in must or in cold water. It is advisable not to leave the yeast in the water for any longer than the recommended time (do not exceed 30 minutes total).

Once the pack has been opened, it is preferable to use the whole content immediately.

Pack sizes

Code 107271 – 500g vacuum packs



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