

SELECTYS® ITALICA CR1

Yeast for the production of red wines with high alcoholic potential

CHARACTERISTICS

The **SELECTYS® ITALICA CR1** strain was isolated in 2008 in Italy on raisined red grapes of the Corvina variety originating from the best Valpolicella vineyards intended for production of Amarone wine.

Because of its origin, **SELECTYS® ITALICA CR1** has high osmotolerance (> 300 g/L of sugar), even if it is inoculated at a very low temperature, <10 °C.

Its fermentation is regular, with no production of foam.

Although nutritional requirements expressed as available nitrogen are low to moderate, we recommend using **VIVACTIV PREMIER** as appropriate nitrogen nutrition, especially if the potential alcohol content is very high.

OENOLOGICAL PROPERTIES

SELECTYS® ITALICA CR1 is a highly vigorous strain of *Saccharomyces cerevisiae* (ex r.f bayanus) which guarantees a rapid start and complete fermentation even under very difficult conditions. During the vinification test, the **CR1** strain underwent multiple stress but, despite this, completed fermentation smoothly and with high quality organoleptic results.

Recommended fermentation temperature	8 to 30 °C
Temperature at start of inoculation:	5°C
H ₂ S production:	very low
SO ₂ production:	average
Production of volatile acidity:	very low
Production of glycerol:	high
Alcohol forming power:	> 18 % vol.

APPLICATIONS

SELECTYS® ITALICA CR1 is a yeast that is suitable for the production of wines with high alcohol potential. It always succeeds in enhancing the typical aromatic characteristics of grape varieties and of the terroir, without masking varietal aromas. It respects the polyphenol structure of red wines without lessening their colour.

High production of glycerol and release of cell wall polysaccharides in the final stages of fermentation guarantee a positive contribution to roundness in the mouth.

DOSAGE

20 g /100 kg of harvest

INSTRUCTIONS FOR USE

Dissolve the active dry yeast (ADY) in 10 times its weight of a 50/50 water and must mixture at a temperature between 35 and 40°C.

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For example: add 500 g of ADY to a mixture containing 2.5 L of water and 2.5 L of must at 37°C. Leave for 20 minutes and then gently and thoroughly mix the yeast starter. Add the starter directly to the must if the temperature difference between the starter and the must does not exceed 10°C. Otherwise, double the amount of starter by adding the same quantity of must, wait 10 minutes, mix gently and thoroughly, and add to the must.

Precautions for use:

Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

500 g

STORAGE

Store in a cool, dry place in its original packaging.
Use immediately after opening.

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