

# Berry

## *Rosé and young red wines*

### APPLICATIONS

A strain of *S. cerevisiae* which is particularly adapted for the production of rosé wines and young wines which will be aged for a medium amount of time.

The aromatic expression of this yeast is mainly of fermentative origin and it is enhanced by non-tumultuous fermentation kinetics. Because of this, the best results are obtained with temperature control, especially during the early part of the fermentation.

The partial release of polysaccharides during alcoholic fermentation, along with negligible cell wall adsorption, contributes to the high quality of color in the wines produced by the **Berry** yeast strain.

This yeast strain is suitable for Beaujolais Nouveau style wines, because it enhances fruity notes while maintaining freshness in both the nose and mouth.

### MICROBIOLOGICAL PROPERTIES

#### *Saccharomyces cerevisiae.*

- Killer-factor: present.
- Fermentation conditions: > 14 C°.
- Alcohol tolerance: 14.5%.
- Fermentation rate: regular start of fermentation with regular course to the end of it.
- Nutritional requirement: a proper nutrition contributes to the best organoleptic results.
- Low production of acetaldehyde, volatile acidity and sulphur compounds.

### OENOLOGICAL PROPERTIES

- Aromatic characteristics: fruity notes and freshness in both the nose and mouth.
- Taste properties: good balance between acidity and roundness.
- Main use: primary fermentation of red grapes; musts from carbonic maceration (nouveau wines).
- Suggested for: Sangiovese, Pinot noir, Merlot, etc.

## DOSES

Red and rosé: 20-30 g/hl.

## PACKAGING

500 g vacuum-sealed bag.

10 kg vacuum-sealed bag.

## STORAGE

Store in a cool and dry place.

## PREPARATION

Rehydrate 1:10 in water, at 37 °C.

Wait for 15 minutes, then stir 2-3 times in the next 15 minutes. Pour into the must and stir well.

The total time of rehydration must not exceed 45 minutes.

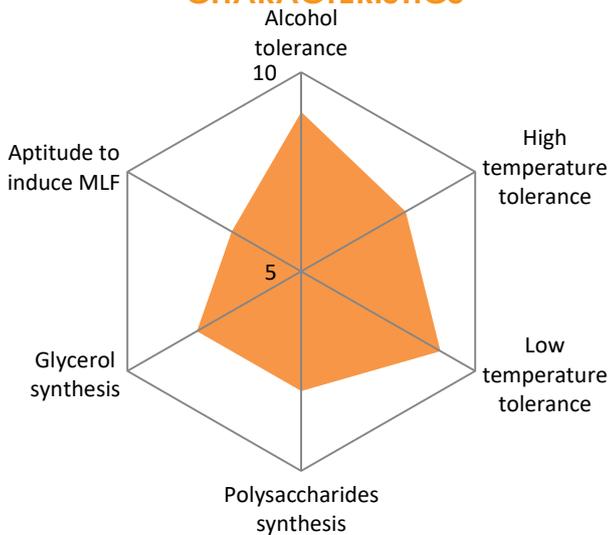
The difference of temperature between the must and rehydrated yeast must not exceed 10°C.

wynTube Prepara in rehydration leads to a better aromatic expression.

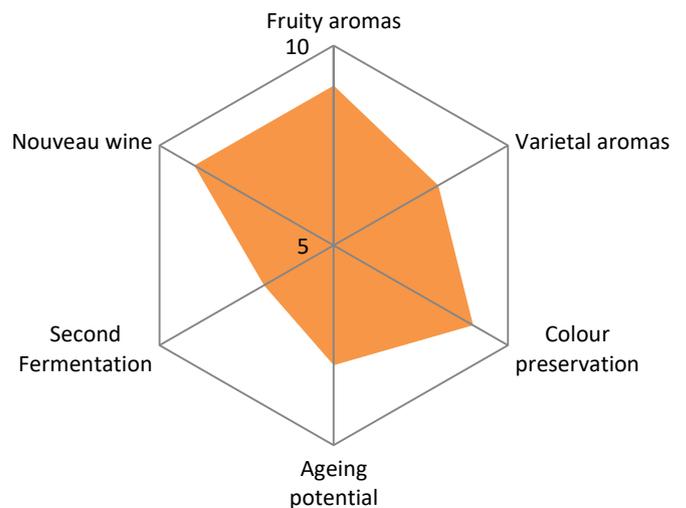
Do not add ammonium salts during re-hydration.

Do not use must for rehydration (only water).

## CHARACTERISTICS



## EFFICACY



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