

Trebbby

For fresh and fruity white wines obtained from neutral varieties of grapes

APPLICATIONS

Strain of *Saccharomyces cerevisiae* used mainly in the primary fermentation of white grapes with poor aromatic properties.

Trebbby is characterized by elevated production of fermentation esters and acetates, especially when nitrogen availability is plentiful.

When selecting this yeast, particular attention was given to a safe fermentation by choosing a strain with good vigor and with the ability to deplete sugars quickly.

Trebbby can be used successfully in white or red musts derived from grapes which, due to improper ripening, have an aromatic content lower than expected.

In order to obtain the best organoleptic results and wine longevity, it is advisable to use **Trebbby** in combination with proper nutrition including protective factors. In this way the aromas and freshness conferred by the yeast will be preserved from an early aging.

MICROBIOLOGICAL PROPERTIES

Saccharomyces cerevisiae.

- Killer-factor: present.
- Fermentation conditions: >14 C°.
- Alcohol tolerance: 14%.
- Fermentation rate: good 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: elevated production of fermentation esters and acetates.
- Taste properties: good balance between acidity and roundness.
- Main use: primary fermentation; musts from carbonic maceration (nouveau wines).
- Suggested for: Ugni blanc, Chardonnay and white grapes with little aromatic properties.

DOSES

White 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.

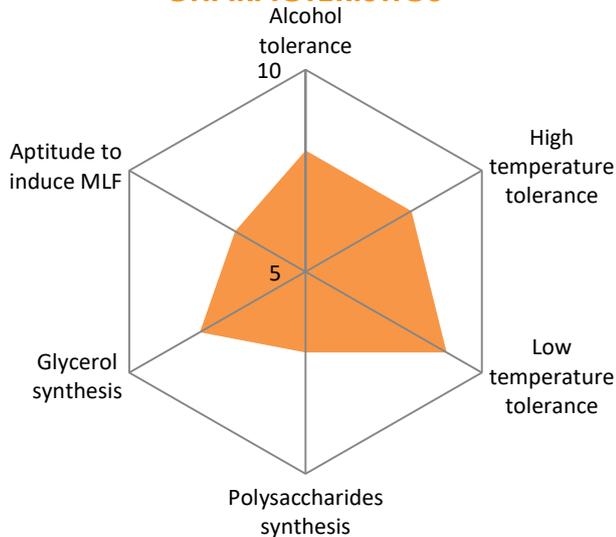
The difference of temperature between the must and rehydrated yeast must not exceed 10°C.

Using wynTube Prepara during the rehydration process improves the yeast expression.

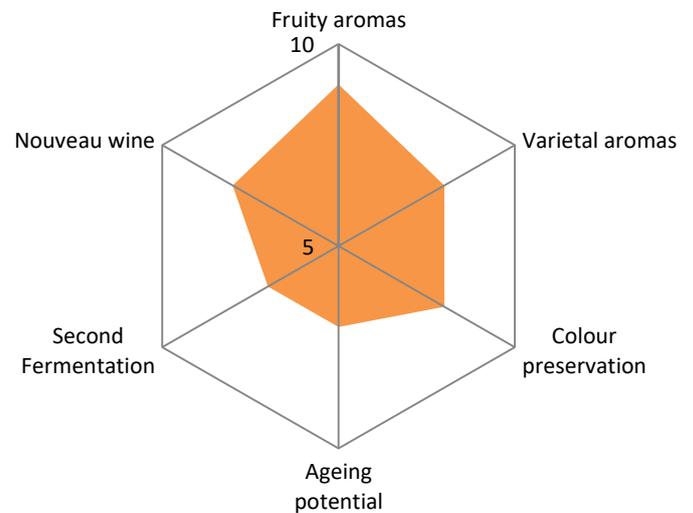
Do not use ammonium salts during the rehydration phase.

Using must for the rehydration is not recommended.

CHARACTERISTICS



EFFICACY



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