

# Pro6

*For fresh and fruity sparkling wines*

## APPLICATIONS

Pro6 is a yeast select in Champagne. During the tests carried out in Italy, especially on Prosecco, Pro6 has shown such good fermentative and organoleptic characteristics that Dal Cin have chosen it as a very useful yeast for the wine-making of this important wine.

Pro6 doesn't show in the must any problem of growth, thanks to its killer-factor.

In first fermentation Pro6 is characterised by a gradual start and a regular course with optimal fermentation rate, with no difficulties at all.

Pro6 ferments well in a quite wide range of temperature, and organoleptic results are for this reason extremely satisfactory: wines usually present strong aromas of fruits and flowers and an interesting cleanliness both of smell and of taste.

It produces excellent results not only in the re-fermentation of Prosecco and high quality sparkling wines, but also in primary fermentation whenever you want to favour, not just varietal character, the freshness of the product.

## MICROBIOLOGICAL PROPERTIES

*Saccharomyces cerevisiae ex bayanus.*

- Killer-factor: present.
- Fermentation conditions: >10 C°.
- Alcohol tolerance: 15%.
- Fermentation rate: gradual start of fermentation with regular course to the end of it.
- Nutritional requirement: it doesn't need high amount of nitrogen.
- Low production of acetaldehyde, volatile acidity and sulphur compounds.

## OENOLOGICAL PROPERTIES

- Aromatic characteristics: good balance between production of fermentative aromas (esters) and enhancement of varietal characters.
- Taste properties: clear freshness of taste.
- Main use: primary fermentation, re-fermentation. It gives a fine and persistent perlage to the wine.
- Suggested for: Pinot blanc and gris, Riesling, Ugni blanc, Pinot noir, Chardonnay.

## DOSES

White and rosé: 20-30 g/hl.

Second fermentation: 20-40 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.

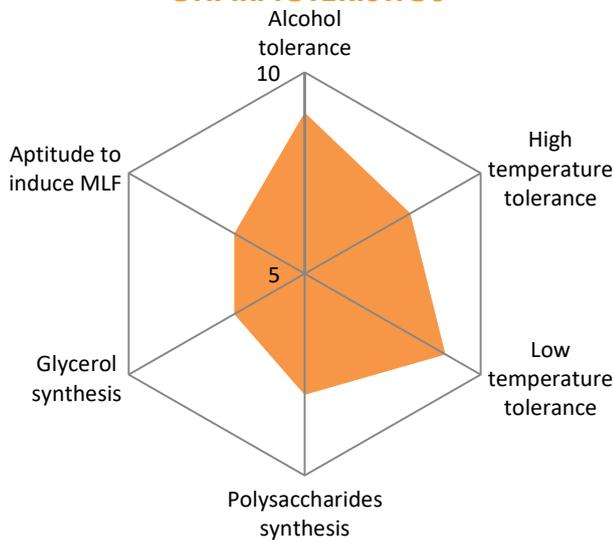
The difference of temperature between the must and rehydrated yeast must not exceed 10°C.

Using wynTube Prepara during the rehydration process improves the yeast expression, especially in the case of second fermentations for sparkling wine or in stuck fermentations.

Do not use ammonium salts during the rehydration phase.

Using must for the rehydration is not recommended.

## CHARACTERISTICS



## EFFICACY

