

Spring

Freshness, cleanness, longevity

APPLICATION

A modern yeast that stands out for its very low production of acetaldehyde, H₂S and SO₂.

Thanks to the hybridisation process, Spring yeast is one of the market's lowest producers of acetaldehyde, which is a highly sought-after characteristic for white and rosé wines and bases for sparkling wines.

The low acetaldehyde and the negligible production of SO₂ make Spring the most suitable yeast even in vinification with reduced or zero sulphites.

The very low production of sulphur compounds results in aromatically clean wines even starting from varieties subject to reduction phenomena.

Spring has excellent fermentation kinetics over a wide range of temperatures and the short lag phase allows it to quickly take over the contaminating microflora.

White and rosé wines obtained with Spring are characterised by extremely fresh, clean aromas and with a predominance of varietal terpene notes. Excellent results are obtained in the vinification of young red wines.

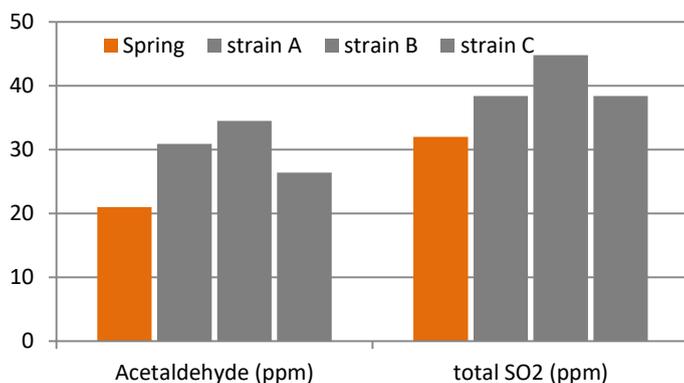
MICROBIOLOGICAL PROPERTIES

Saccharomyces cerevisiae.

- Killer factor: present.
- Fermentation temperature: 13°C - 28°C.
- Alcohol yield: up to 15% v/v.
- Fermentation kinetics: short lag phase and regular fermentation progress.
- Nutritional requirements: low.
- Aroma production: increases with good nutrition.
- Low production of volatile acidity.
- Very low production of acetaldehyde, SO₂ and sulphur compounds.

OENOLOGICAL PROPERTIES

- Aroma characteristics: extremely clean and dominance of varietal notes.
- Taste properties: good balance between sensory acidity and freshness.
- Technologies: white and rosé wines, young red wines, sparkling base wines, sweet wines such as Moscato.
- Recommended grape varieties: Glera, Pinot grigio, Chardonnay, Moscato, Pinot nero, Shiraz, varieties of Valpolicella.



Acetaldehyde and SO₂ at the end of AF of Pinot grigio (Friuli).
Initial SO₂ = 35 ppm.

DOSAGE

From 20 to 30 g/hl.

PACKAGING

500 g vacuum packs.

10 kg vacuum packs.

STORAGE

Store the product in its unopened pack and in a cool place.

PREPARATION

Rehydrate with clean water at a 1:10 ratio, at a temperature of 37 °C.

Leave to rest for 15 minutes, during the next 15 minutes stir 2-3 times before adding to the must.

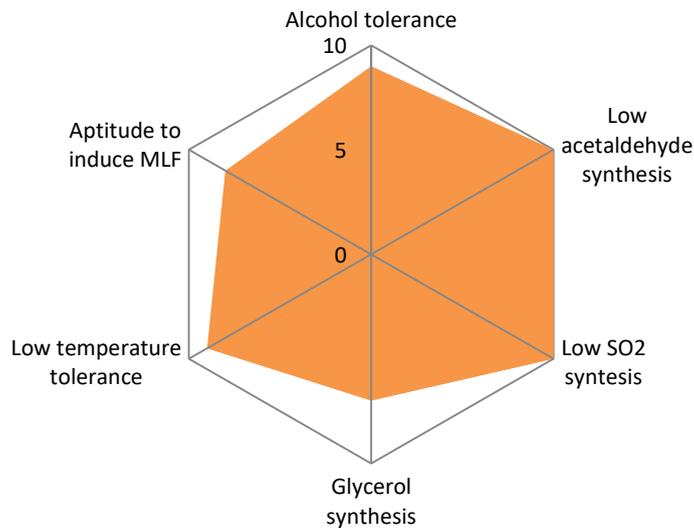
Total rehydration time should not exceed 45 minutes.

The temperature difference between the must and the rehydrated yeast must not exceed 10 °C. The use of wynTube Prepara in rehydration improves the expression of the yeast.

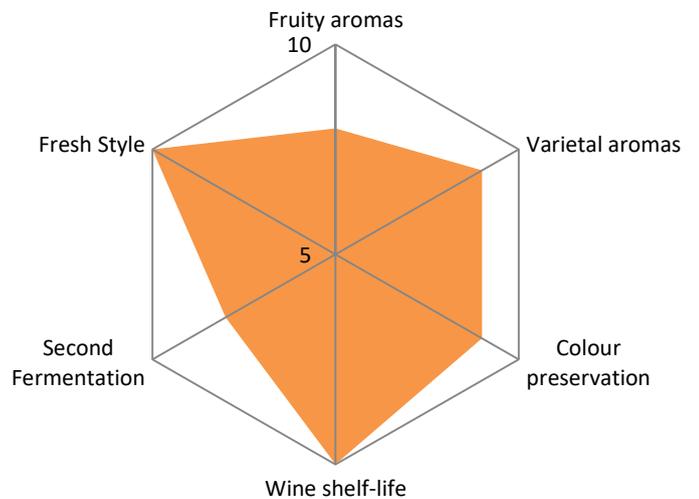
Do not use ammonia salts in the rehydration medium.

Using must for rehydration is not recommended.

CHARACTERISTICS



EFFICACY



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