

# Evoke

*Rounded and fruity red wines with high alcohol content*

## APPLICATION

**Evoke** is particularly suitable for the production of premium red wines, well balanced between body, mouthfeel and pleasantness. It brings to the fore the varietal aromatic potential and enriches the bouquet with fine berry notes (red and black).

It has an excellent ability to release polysaccharides during alcoholic fermentation and this contributes to enhance mouthfeel and colour stability.

Using **Evoke** allows you to produce fresh, intense and well-balanced wines, with a long lasting finish.

In modern vinification, characterised by high potential alcohol content and high temperatures, **Evoke** is the tool to have complete fermentation with no defects (H<sub>2</sub>S and volatile acidity). It has low nutritional needs even if complex nutrition allows you to obtain wines with more intense aromas and wider bouquet.

The interaction with lactic bacteria acid is positive, yet it does not involve a demalivating action.

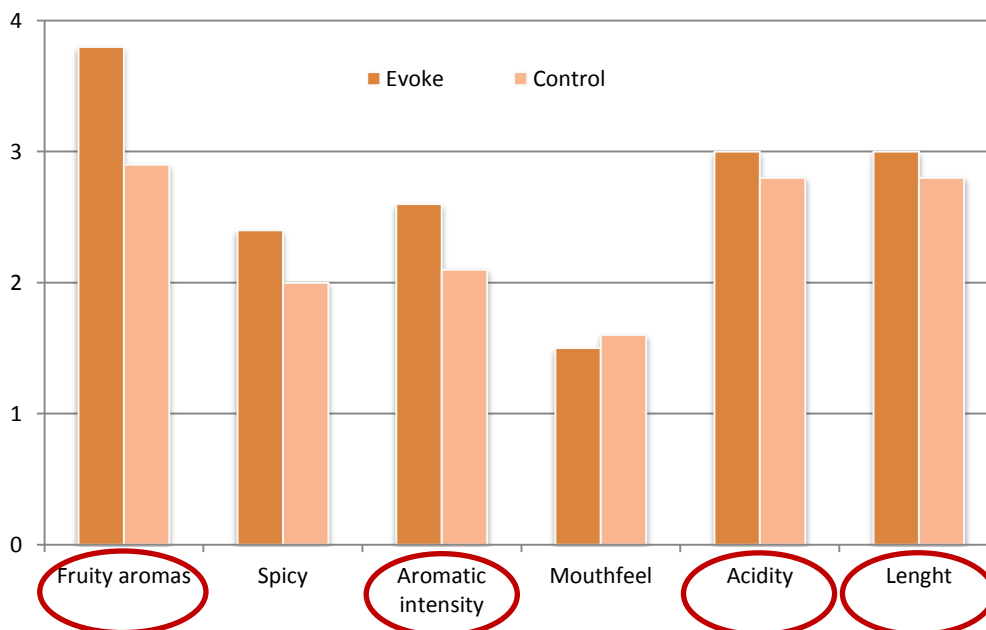
## MICROBIOLOGICAL PROPERTIES

*Saccharomyces cerevisiae.*

- Killer factor: present.
- Fermentation conditions: 15 °C - 31 °C.
- Alcohol tolerance: 17% v/v.  
Fermentation kinetics: regular.
- Nutritional requirement: low.
- Production of volatile acidity and sulphur compounds: low.

## OENOLOGICAL PROPERTIES

- Aromatic characteristics: intense and complex notes of berries.
- Taste properties: balance and length on the palate.
- Technologies: first fermentation of red grapes even with very high potential alcohol content. Amarone style winemaking.
- Grape varieties: Primitivo, Sangiovese, Zinfandel, Nebbiolo, Shiraz, Merlot, Valpolicella varieties.



Organoleptic description of Shiraz wine (south of France) fermented with Fervens Evoke.

## DOSAGE

Red winemaking: from 20 to 30 g/hl.

## PACKAGING

500g 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.

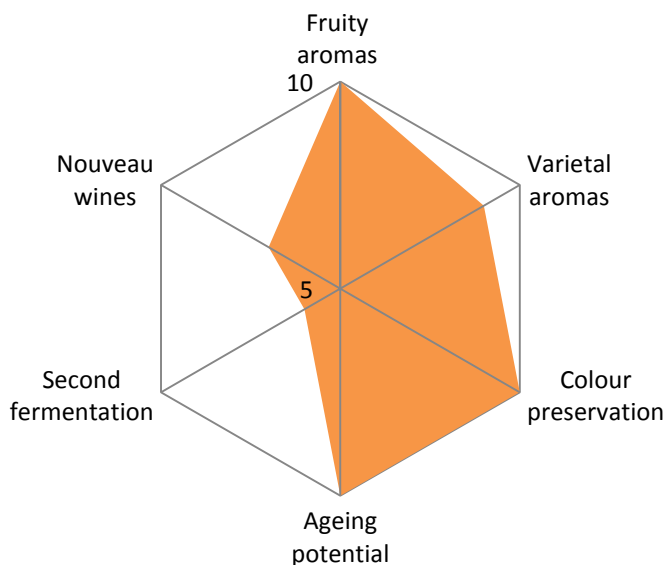
Leave to rest for 15 minutes, during the next 15 minutes stir 2-3 times before adding to the must.

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.

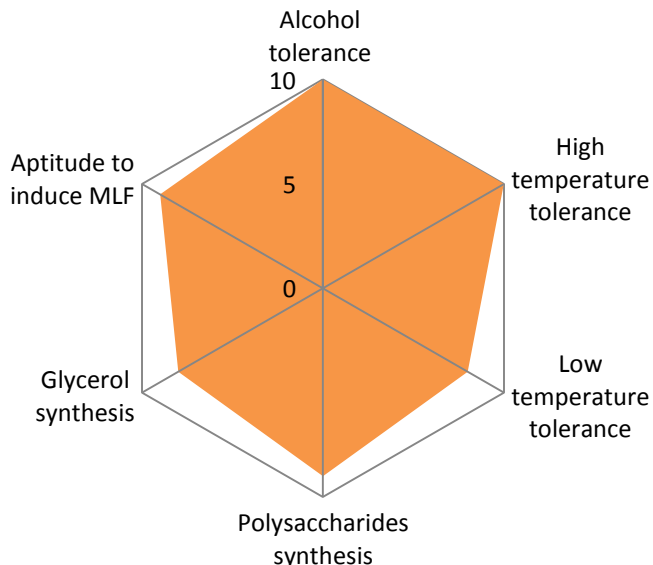
Do not use ammonia salts in the rehydration medium.

Using must for rehydration is not recommended.

## CHARACTERISTICS



## EFFICACY



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