

Fragrance

For “fresh-style” white and rosé wines

APPLICATIONS

Fragrance is suitable for the fermentation of white and rosé wines in order to achieve the full expression of fermentation aromas. Fermentation conditions at low temperatures allows for the development of aromas that go from tropical (up to 15 °C) to citrus notes (up to 20 °C).

Fragrance is particularly appreciated for the speed in which the fermentations starts and the rapid fermentation kinetics. This together with the killer factor that prevents the proliferation of undesired microflora. The resistance to alcohol is high and the volatile acidity production is low.

Fragrance is also indispensable for wine longevity in the bottle, it has a very low production of riboflavin, a precursor for light-struck.

In combination with wynTube Fructal it is ideal to maximize the aroma production and to control the riboflavin content.

Fragrance has a good capacity to liberate aromatic precursors and hence is suitable for the fermentation of grapes with varietal aromas.

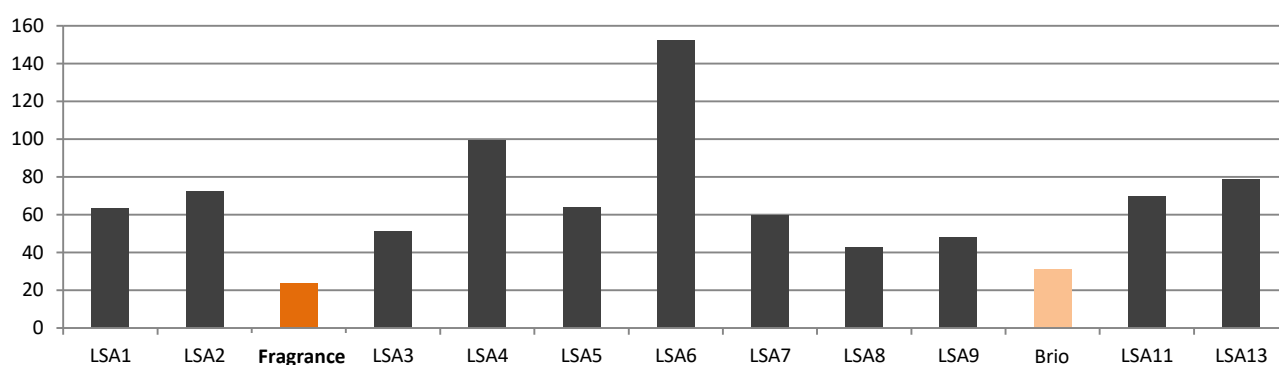
MICROBIOLOGICAL PROPERTIES

Saccharomyces cerevisiae.

- Killer-factor: present.
- Fermentation conditions: T>12 °C.
- Alcohol tolerance: 14% v/v.
- Fermentation rate: regular start of fermentation with regular course to the end of it.
- Nutritional needs: high, in order to express a better aroma production (YAN>200 mg/L at inoculation).
- Low production of acetaldehyde and volatile acidity.
- Very low production of riboflavin.

OENOLOGICAL PROPERTIES

- Aromatic characteristics: high production of tropical and citrus notes. Liberation of varietal precursors.
- Taste characteristics: freshness and a clean mouthfeel.
- Technological aspects: primary fermentation of white and rosé must. Prevents light-struck, preserves aromas and colour in the bottled wines.



Production of riboflavin (ppb), during the alcoholic fermentation, by different yeast.
Fervens Fragrance is characterized by a low production.

DOSES

White and rosé: 20-30 g/hl.

PACKAGING

500 g vacuum-sealed bags.

10 kg vacuum-sealed bagg.

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.

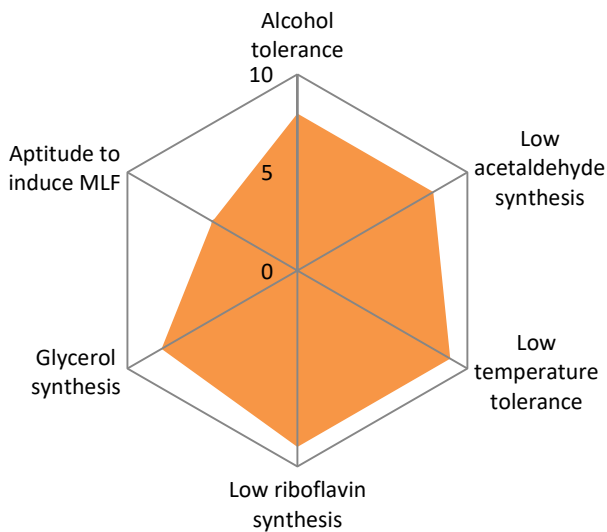
The difference of temperature between the must and rehydrated yeast must not exceed 10°C.

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

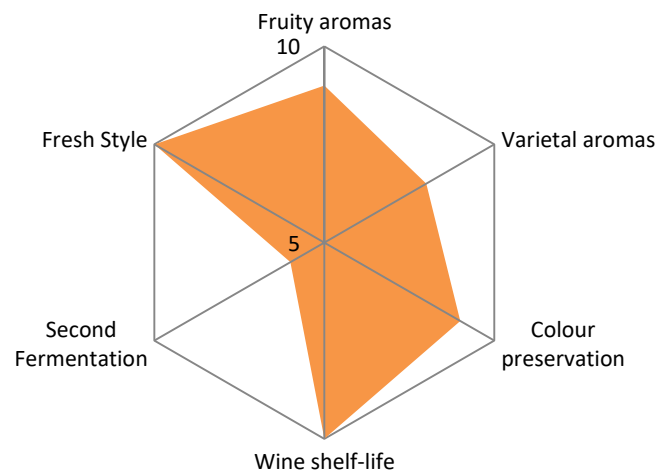
Do not use ammonium salts during the rehydration phase.

Using must for the rehydration is not recommended.

CHARACTERISTICS



EFFICACY



Dal Cin Gildo spa

20863 Concorezzo (MB)

Via I Maggio, 67 - Italy

www.dalcin.com - info@dalcin.com