

Twenty

Quality and safety for all wines

APPLICATION

Saccharomyces cerevisiae suitable for both white and red fermentation. It stands out for its regular fermentation kinetics that can be adapted to different temperature and nutrition situations. In most fermentation conditions it has been shown to be a low producer of acetaldehyde and sulphur compounds. From an aroma point of view, it ensures respect for typical varietal features, however when combined with exclusively organic nutrients such as wynTube Fructal, it enriches the wine with fruity aromas from fermentation. The wines obtained are highly pleasant thanks to their aromatic complexity and cleanliness. Twenty represents the ideal combination of technological safety, good quality and sensory results.

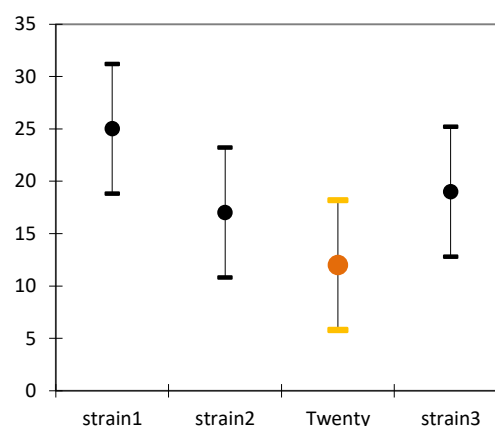
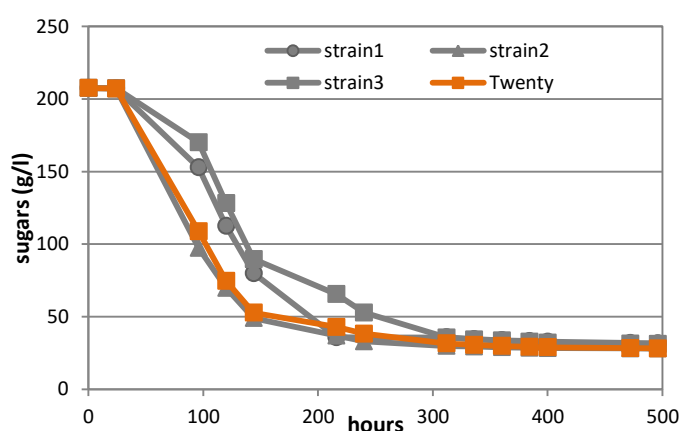
MICROBIOLOGICAL PROPERTIES

Saccharomyces cerevisiae.

- Killer factor: present.
- Fermentation conditions: $T > 14^{\circ}\text{C}$.
- Alcohol yield: 14.5% v/v.
- Fermentation kinetics: rapid and regular, with a short lag phase.
- Nutritional requirements: does not require significant doses of nitrogen.
- Low production of volatile acidity and sulphur compounds.
- Acetaldehyde production: very low

OENOLOGICAL PROPERTIES

- Aroma characteristics: produces fermentation aromas.
- Taste properties: freshness and fullness, also thanks to glycerin production.
- Technologies: white, rosé and young red wines.



*Fermentation kinetics and appreciation of Pinot Grigio aromas.
Fervens Twenty was top at tasting due to its clean aromas.*

DOSAGE

Red, white and rosé: 20-30 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

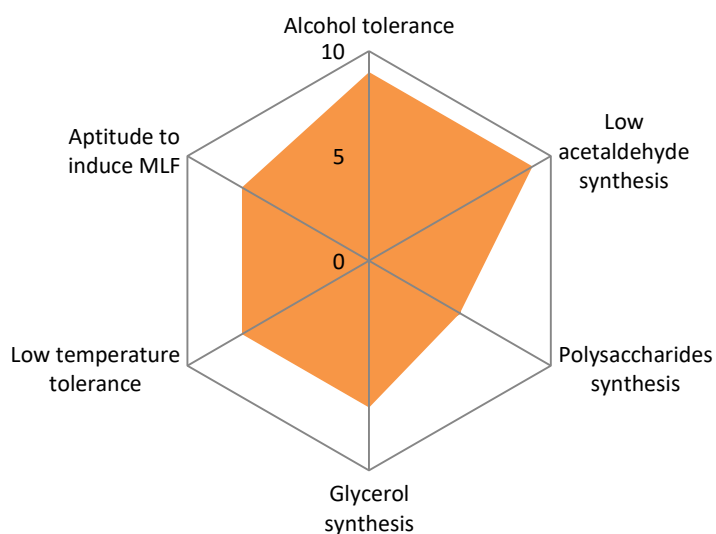
Rehydrate with clean water at a 1:10 ratio, at a temperature of 37 °C.

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

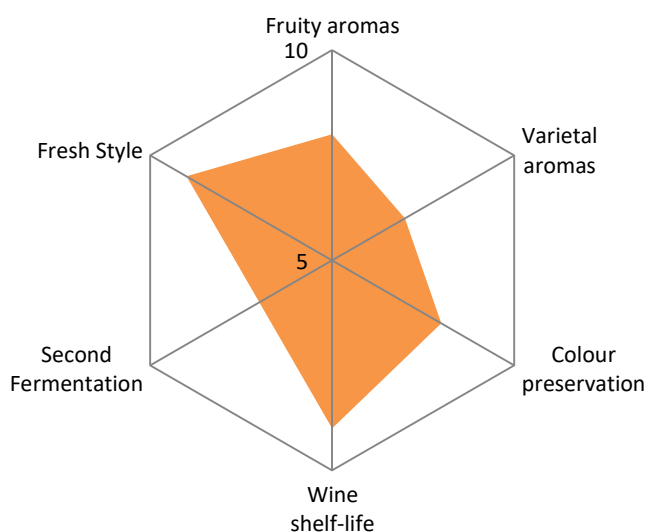
Total rehydration time should not exceed 45 minutes. The temperature difference between the must and the rehydrated yeast must not exceed 10 °C. The use of wynTube Prepara in rehydration improves the expression of the yeast.

Do not use ammonia salts in the rehydration medium. Using must for rehydration is not recommended.

CHARACTERISTICS



EFFICACY



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