

DAVIS 522

HEALTHY FERMENTATION

Active dry yeast for wine making. *Saccharomyces cerevisiae* strain.

Davis 522 is an extremely versatile selected strain, suitable for the production of both white and red wines.

ORIGIN

Strain isolated by the UC Davis in California.

WINE-MAKING CHARACTERISTICS

- Sugar/alcohol yield: 15.7 g/l
- Alcohol tolerance: 16% alc. /vol.
- Optimum temperature range for fermentation: from 20 to 30 °C
- Low production of volatile acidity
- Fast fermentations of the musts

Davis 522 does not interfere with the aromatic connotations of the cultivar, but it highlights the primary aroma, integrating it during fermentation with flower and fruity smells, with notes reminiscent of, according to the utilized cultivar, violet, ripe cherry, currant and raspberry.

TO USE

Rehydrate yeasts in water at a temperature of 35 °C approx. (1 kg of yeasts for 10 litres of water).

Suspend for 15 minutes then stir up gently from time to time for 15 minutes.

- The rehydration phase should not stand for more than 45 minutes
- The difference in temperature between the yeast rehydration solution and the must should not exceed 10 °C at the moment of yeast inoculation.
- The container used must be clean.

DOSAGE

From 200 to 300 ppm

STORAGE

Keep in a dry and cool place.

PACKING

500 g Aluminium bag, box of 10 kg.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX