

IOC FIZZ+

DRY ACTIVE YEAST

Improved fruit when using the Charmat Method

↓ OENOLOGICAL APPLICATIONS

The **IOC FIZZ+** yeast has been chosen to meet the needs of those making highly expressive sparkling wines using the Charmat (Italian) Method. It has very good fermentation qualities in secondary fermentation and thus ensures quick and complete secondary fermentation. It also contributes to the aromatic intensity of such wines by accentuating their fruit notes.

↓ OENOLOGICALS CHARACTERISTICS

- Species: *Saccharomyces cerevisiae* galactose -.
- Killer factor: K2 active
- Alcohol resistance: moderate (14% vol).
- Production of volatile acidity: very low.
- Ensures even fermentations between 15°C and 35°C.

↓ MICROBIOLOGICAL CHARACTERISTICS

- Viable yeast > 10 billion cells/g
- Purity : less than 10 wild yeast per million cells

↓ RECOMMENDED QUANTITIES & INSTRUCTIONS FOR USE

- Secondary fermentation: 10 to 20 g/100L when prepared as a starter culture.

• Rehydration:

Rehydrate in ten times its own weight of water at 37°C. It is essential to rehydrate the yeast in a clean container. Observe the temperature requirements closely. Do not introduce the yeasts into a solution with a temperature greater than 40°C.

Stir gently and then leave to rest for 20 minutes. We strongly recommend the HYDRA PC yeast protector during the rehydration phase.

• Preparing a starter culture:

After rehydration, the yeast must be acclimatised to the alcohol under wine-specific conditions (pH, sugars, SO₂, temperature, etc). To achieve this, make the yeast starter over 12 to 24 hrs, followed by a growth phase lasting about 3 days. This phase will provide an active ferment, sufficiently concentrated to achieve secondary fermentation. Follow the advice of your wine expert.

↓ PACKAGING AND STORAGE

- Vacuum-packed aluminium/polythene laminate bags of 500g.

Store in a cool dry place.

Once opened, the product must be used quickly.