

LIEVITI

TECHNICAL DATA SHEET: 09/02/2017 ■

# BAYANUS PC

*SACCHAROMYCES BAYANUS*



## COMPOSITION



Selected yeast for enological use with a high percentage of active cells (minimum 10 billion for each gram of product). Strain classified as *Saccharomyces bayanus* according to Lodder classification in 1970.

## CHARACTERISTICS



BAYANUS PC is a strain of *Saccharomyces bayanus* which is particularly resistant to adverse factors such as alcohol, sulfur dioxide, pH and low temperatures (11°C). BAYANUS PC expresses its characteristics best during refermentation for producing sparkling wines, giving the product freshness and fineness.

## APPLICATIONS



Because of its characteristics, BAYANUS PC is recommended in bottle fermentation for producing sparkling wines; furthermore, it is particularly recommended in wines which have been subject to stuck fermentation.

With BAYANUS PC bottle fermentation is regular and constant until the sugars are exhausted.

It can also be used effectively in the fermentation of white, rosé and red must. BAYANUS PC is particularly recommended for vinifications of wines with high alcohol content where it's better to proceed according to the procedures of sequential fermentation. Contact of the yeast with the fermented product provides pleasant scents of "bread crust" without being too overwhelming.

**When using BAYANUS PC comply with the relative legal regulations in force.**



# BAYANUS PC

*SACCHAROMYCES BAYANUS*



## DIRECTIONS FOR USE

Dissolve the necessary quantity of yeast in ten parts of warm water (40°C) containing 1-2% sugars; after half an hour, gradually add some filtered and sulfited must to not provoke sharp temperature drops.

Leave the yeast to multiply: the substrate must always contain a minimum of 2% of sugars and has to be carefully aerated. In this step it's recommended to use complex fermentation activators like V ACTIV PREMIUM®. The rehydrated yeast now in the active fermentation stage can then be incorporated into the mass to ferment. However, it is advisable to add the must gradually to the mass of reactivated yeast previously put in the bottom of the fermentation tank. For proper use during refermentation and for stuck fermentations see the procedures available by our technical service.



## DOSAGE

10-20 up to 25 g/hL in primary fermentation;

20-30 g/hL for refermentation.

20-30 g/hL for wines from dried grapes and with high alcohol content with procedure of sequential fermentation.

50-100 g/hL for stuck fermentation.



## PACKAGING

The product is vacuum-packed in 500 g poly laminate bags.



## STORAGE

The product should be stored in a cool, dry place to keep its activity through the given expiration date. Open packs must be resealed carefully and used as soon as possible.



## HAZARD

Based on the current European regulations the product is classified: not hazardous.