

## VitiFerm™ BIO dry yeasts – An optimal overview at a glance



	Alba Fria	Pinot Alba	Rubino Extra	Esprit	Savage	VULCANO	
<b>yeasts</b>	<i>Saccharomyces cerevisiae</i>						
	<i>Saccharomyces uvarum</i>						
	<i>Saccharomyces cerevisiae</i>						
	<i>Pichia kluyveri</i>						
<b>white wine</b>	Chardonnay					 Suitable for all wines	
	Pinot Blanc						
	Pinot Gris						
	Chenin Blanc						
	Riesling						
	Gewuerztraminer / Muscat						
	Sauvignon Blanc						
	Sémillon Blanc						
	Viognier						
	Dry Whites						
	Rosé						
	Late Harvest						
	Ice wine						
	Sparkling Base						
	<b>red wine</b>	Pinot Noir					
Cabernet Franc							
Cabernet Sauvignon							
Merlot							
Syrah							
Petite Syrah							
Zinfandel							
Grenache							
Malbec							
Mourvedre							
Carignane							
Barbera							
Nebbiolo							
Sangiovese							
Tempranillo							
Young Reds							
Aged Reds							
<b>?!</b>	Restart stuck fermentation						
	Secondary fermentation						
<b>optimal condition</b>	Alcohol tolerance	15 % vol.	15 % vol.	17 % vol. +	15 % vol.	16 % vol.	
	Relative nitrogen needs	low	low	low	low	low	
	Temperature range	16 - 18° C	18 - 20° C	16 - 32° C	16 - 18° C	16 - 32° C	16 - 32° C
	Fermentation speed	moderate	moderate	fast	moderate	moderate	medium
	Competitive factor	yes	sensitive	yes	yes	yes	no
	MLF compatibility	very good	very good	very good	moderate	very good	very good

optimal use

possible use

\* MLF not recommended with VitiFerm™ Esprit