



FIZZ+™

ORIGIN AND APPLICATION

Fruit intensity optimization when using the Charmat method.

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.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Sparkling wines only ○ ○ ○ ●
- *Saccharomyces cerevisiae*
- Killer factor: K2 active
- Alcohol resistance: high (14% vol)
- Ensures even fermentations between 15°C and 35°C
- Viable yeast > 10 billion cells/g

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

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

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