# $H_2S$-Preventing Yeast Comparison

| | RECOMMENDED VARIETALS | SPECIES | $H_2S$ PREVENTION | ORGANIC | NON-GMO | INOCULATION RATE | FERMENTATION TEMPO | TEMPERATURE RANGE | ALCOHOL TOLERANCE | COMPETITIVE FACTOR | NITROGEN REQUIREMENTS | FOAM PRODUCTION | GLUTEN FREE |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Vivace | Chard. Pinot Gris Fruit wine | *S. cerevisiae bayanus* | ✓ | | ✓ | 0.2–0.35 g/L | mod-fast | 13–30 °C (55–86 °F) | 16% | neutral | med-high | low | ✓ |
| Allegro | Sauv. Blanc Chard. Geuwertz. | *S. cerevisiae bayanus* | ✓ | | ✓ | 0.2–0.35 g/L | moderate | 15–28 °C (59–82 °F) | 16% | active | medium | low | ✓ |
| Andante | Cab. Sauv. Zinfandel Sangiovese | *S. cerevisiae* | ✓ | | ✓ | 0.2–0.35 g/L | moderate | 15–35 °C (59–95 °F) | 17% | neutral | medium | low | ✓ |
| Maestoso | Merlot Zinfandel Cab. Franc | *S. cerevisiae* | ✓ | | ✓ | 0.2–0.35 g/L | moderate | 15–31 °C (59–88 °F) | 16% | sensitive | med-high | low | ✓ |
| Brioso | Pinot Noir | *S. cerevisiae* | ✓ | | ✓ | 0.2–0.35 g/L | moderate | 15–30 °C (59–86 °F) | 16% | neutral | average | low | ✓ |
| Vivace ORGANIC | Chard. Pinot Gris Fruit wine | *S. cerevisiae bayanus* | ✓ | ✓ | ✓ | 0.25–0.4 g/L | mod-fast | 16–30 °C (61–86 °F) | 16% | neutral | med-high | low | ✓ |
| Andante ORGANIC | Cab. Sauv. Zinfandel Sangiovese | *S. cerevisiae* | ✓ | ✓ | ✓ | 0.25–0.4 g/L | moderate | 15–35 °C (59–95 °F) | 17% | neutral | medium | low | ✓ |