



RENAISSANCE YEAST

Allegro | Hydrogen Sulfide Preventing Wine Yeast



H₂S PREVENTION



NON-GMO



SPECIES



*S. cerevisiae
bayanus*

Allegro (*Saccharomyces cerevisiae bayanus*) is an H₂S-preventing yeast strain selected for white wine fermentations. It is well suited for aromatic expression of any white varietal, and is capable of delivering soft mouth feel characteristics. Allegro is exceptional at focusing the fruit—either alone or as part of a blend—and is an excellent choice for Chardonnay and Sauvignon Blanc.

Like all of Renaissance Yeast's H₂S-preventing yeast strains, Allegro is a classically developed, non-GMO wine yeast strain that has been naturally selected for its inability to produce H₂S during fermentation—thereby greatly reducing the risk of H₂S contaminating your wine. Simultaneously, Allegro helps enhance a wine's complexity, and compose beautiful aromatic notes. Together, these attributes make Allegro an excellent addition to the winemaker's palette of tools for composing their next masterpiece.

Aromatic, soft, fruity



RECOMMENDED
VARIETALS

- Sauvignon Blanc
- Chardonnay
- Semillon
- Gewurztraminer
- Chenin Blanc
- Pinot Blanc



Allegro

H₂S-Preventing Yeast

Developed by Classical Breeding

500 g



RENAISSANCE
YEAST

Enlightened science | Empowered artistry



INOCULATION
RATE

**0.2-0.35
g/L**



FERMENTATION
TEMPO

moderate



TEMPERATURE
RANGE

**15-28 °C
(59-82 °F)**



ALCOHOL
TOLERANCE

16%



COMPETITIVE
FACTOR

active



NITROGEN
REQUIREMENTS

medium



FOAM
PRODUCTION

low



GLUTEN FREE



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