



RENAISSANCE YEAST



Allegro

H₂S-Preventing Yeast
Developed by Classical Breeding
500 g



RENAISSANCE
ENLIGHTENED SCIENCE | EMPOWERED ARTISTRY



H₂S PREVENTION



NON-GMO



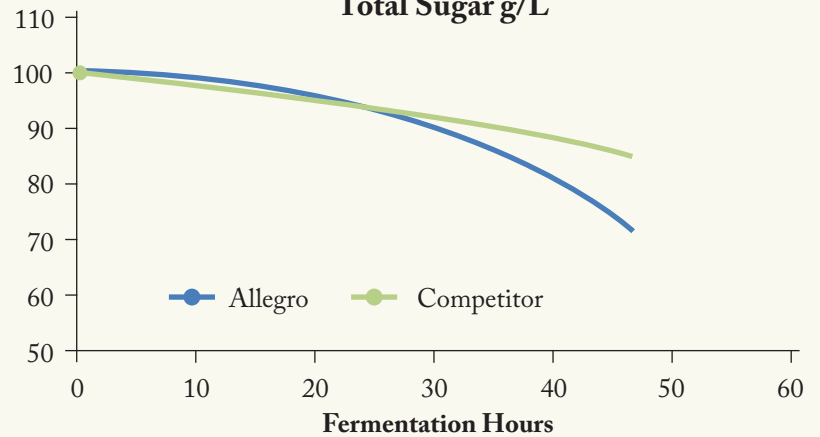
SPECIES

S. cerevisiae bayanus

Allegro

A standout yeast for its ability to produce premium, fruit forward ciders. Allegro has a fast period of establishment with rapid and reliable fermentation kinetics. In fermentations <15 °C, increase temperature near the end to ensure a proper finish.

Initial 48 hours of Fermentation -
Total Sugar g/L



Sensory Attributes:

Medium to full bodied with a smooth, fruity finish. Allegro imparts layers of fresh fruit with aromas such as winery esters, peach, pear, pineapple, red apple, honey, and raspberry.

Recommended Cider Styles:

New World, French, Apple Wine, Ice, and Fruit Ciders. Suitable for premium ciders destined for aging.



KILLER PHENOTYPE

active



TEMPERATURE RANGE

10-28 °C



OPTIMAL TEMPERATURE

15-18 °C



ALCOHOL TOLERANCE

16%



NUTRIENT REQUIREMENTS

medium



SO₂ PRODUCTION

low



FLOCCULATION

high



MLF COMPATIBLE

