









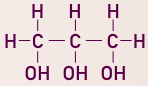




RENAISSANCE YEAST

Vivace

A clean fermenting yeast for elegant, crisp, and lively white wines.

A rapid fermenter characterized by its production of citrus peel and fresh pineapple aromatics, Vivace is able to ferment over a broad temperature range (13-30 °C).

Technical Characteristics

						
KINETICS	OPTIMAL TEMPERATURE	COLD TOLERANCE	ALCOHOL TOLERANCE	NITROGEN REQUIREMENTS	KILLER FACTOR	FLOCCULATION
<i>Moderate to Fast</i>	<i>13-30°C</i>	<i>9°C</i>	<i>16%</i>	<i>Moderate to High</i>	<i>Active</i>	<i>High</i>
	$\text{°Bx} \rightarrow \text{ABV}$					
DOSAGE	CONVERSION FACTOR	GLYCEROL	VOLATILE ACIDITY	SO ₂ PRODUCTION	H ₂ S PRODUCTION	FOAM PRODUCTION
<i>0.2-0.35g/L</i>	<i>16.9 g/L</i>	<i>7.5-9.5 g/L</i>	<i>Low</i>	<i>Very Low</i>	<i>None</i>	<i>Low</i>

Applications

Vivace will generally consume around 30% of the malic acid present during primary fermentation and produce up to 9.5 g/L of glycerol, making it a good choice for young, fruity, early release, and cool climate white wines. Due to its aromatic profile, Vivace is also well suited for fruit forward Chardonnay and Pinot Gris wines.

Notes

Nitrogen supplementation with organic sources of nitrogen as well as DAP is recommended during the initial 1/3 of fermentation to achieve a YAN > 275, especially when fermenting at warmer temperatures.

*Grams of sugar required to produce 1% alcohol (v/v). Varies depending on the sugar and nutrient composition of the must and environmental conditions.



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