















RENAISSANCE YEAST

Allegro

An ester-producing yeast for more aromatic modern white wines.

Specifically bred to express the esters responsible for making white peach, floral, and tropical fruit aromas in white grape varieties, Allegro makes very little SO₂ and has a very short lag phase. Allegro is highly compatible with MLF and will generally consume around 20% of the malic acid present during primary fermentation.

Technical Characteristics

						
KINETICS	OPTIMAL TEMPERATURE	COLD TOLERANCE	ALCOHOL TOLERANCE	NITROGEN REQUIREMENTS	KILLER FACTOR	FLOCCULATION
Moderate	16-28 °C	13 °C	16%	Moderate	Active	High
						
DOSAGE	CONVERSION FACTOR	GLYCEROL	VOLATILE ACIDITY	SO ₂ PRODUCTION	H ₂ S PRODUCTION	FOAM PRODUCTION
0.2-0.35g/L	16.3 g/L *	5-7 g/L	Low	None to Very Low	None	Low

Applications

Allegro is recommended for enhancing the aromatic complexity of neutral grape varieties (Colombard, Chenin Blanc, Terret, Trebbiano/Ugni Blanc, etc.) or grapes produced from high-yielding vines. Allegro's aroma profile harmonizes well with varieties such as Chardonnay, Riesling, Sauvignon Blanc, Semillon, Gewurztraminer, and Pinot Blanc.

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

Notes

Ferments slower towards the end of fermentation, especially in lower pH/higher acidity wines. When fermenting to dryness, it is recommended to increase temperature to 18-20 °C near the end of fermentation to ensure a proper finish.

Nitrogen supplementation is recommended during the initial 1/3 of fermentation. Sensitive to micro-nutrient shortages at the end of fermentation.



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