













# 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 SO<sub>2</sub> 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
	$^{\circ}\text{Bx} \rightarrow \text{ABV}$	$\begin{array}{c} \text{H} & \text{H} & \text{H} \\   &   &   \\ \text{H}-\text{C} & -\text{C} & -\text{C}-\text{H} \\   &   &   \\ \text{OH} & \text{OH} & \text{OH} \end{array}$				
DOSAGE	CONVERSION FACTOR	GLYCEROL	VOLATILE ACIDITY	SO <sub>2</sub> PRODUCTION	H <sub>2</sub> 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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