









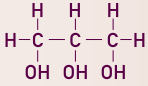




# RENAISSANCE YEAST

## Brio

*A specialty yeast for complex, fruit driven red wines.*

Selected for its intense aroma purity and ability to enhance Pinot Noir varietal characteristics, Brio elevates a wine's aromatic expressiveness with impressive notes of cherry, black fruits, and spice. Brio improves the extraction of phenolic compounds and color, which helps produce a complex, rounded wine.

### Technical Characteristics

|   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
|    |  |    |    |     |    |    |
| KINETICS  | OPTIMAL TEMPERATURE   | COLD TOLERANCE  | ALCOHOL TOLERANCE   | NITROGEN REQUIREMENTS   | KILLER FACTOR   | FLOCCULATION  |
| <i>Moderate to Fast</i>   | <i>18-30°C</i>  | <i>16°C</i>   | <i>16%</i>  | <i>Moderate</i>   | <i>Active</i>   | <i>High</i>   |
|  | $\text{Bx} \rightarrow \text{ABV}$  |  |  |  |  |  |
| DOSAGE  | CONVERSION FACTOR   | GLYCEROL  | VOLATILE ACIDITY  | SO <sub>2</sub> PRODUCTION  | H <sub>2</sub> S PRODUCTION   | FOAM PRODUCTION   |
| <i>0.2-0.35g/L</i>  | <i>16.5 g/L *</i>   | <i>6-8 g/L</i>  | <i>Low</i>  | <i>Moderate **</i>  | <i>None</i>   | <i>Low</i>  |

### Applications

Brio is noted for its ability to enhance the flavor of red wine varietals, particularly Pinot Noir, Zinfandel, Grenache, and Gamay. With its intense aromatics and ability to aid color extraction, Brio is also well suited for early release red and rose wines. Brio generally consumes around 20% of the malic acid present during primary fermentation.

### Notes

Nitrogen supplementation is recommended during the initial 1/3 of fermentation, 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.

\*\*Can produce some SO<sub>2</sub> under stressful conditions (low nutrients, low temperature and/or very high alcohol).



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