



H₂S PREVENTION

Even in trace amounts that can't be detected by smell, H₂S can still impair the true flavors of your wine.

YEAST PAIRINGS

White	Chardonnay	Sauvignon Blanc	Viognier	Riesling	Pinot Gris	Muscat	Semillon	Secondary Fermentation	Cool Climate	Warm Climate	High Yielding
Allegro											
Vic-23											
TR-313											
Bella											
Ossia											
Red	Merlot	Cabernet Sauvignon	Syrah	Grenache	Pinot Noir	Sangiovese	Tempranillo	Secondary Fermentation	Cool Climate	Warm Climate	High Yielding
Andante											
Maestoso											
Brio											
Bravo											
Ossia											

YEAST COMPARISON

W = White / R = Red / Ré = Rosé / S = Secondary Fermentation, Sparkling / F = Fruit Wine / C = Cider

	Kinetics	Nitrogen Requirements	Cold Tolerance	Alcohol Tolerance	Flocculation	Glycerol	VA	TSO2	Foam	Killer Factor	Esters	Beta-Glucosidase	Beta-Lyase	Wine Style
Allegro										K				W/Ré/S
Vic-23										K				W/Ré
TR-313										K				W/Ré
Bella										N				W/S
Andante										N				R/W
Maestoso										N				R/Ré
Brio										K				R/Ré
Bravo										N				R/Ré
Ossia										K				W/R/F/S/C
Fresco										N				C



Winemakers who use our yeasts have remarked:

“My wine has never had such a remarkable aroma”