



PRORESTART

Selected *Saccharomyces cerevisiae* strain immobilized in alginate



→ DESCRIPTION

Prorestart is a product conceived for the obtainment of passito wines, for fermentations with Charmat method and for the prevention of stuck fermentations.

Immobilized yeasts have the advantage that they can be easily dosed and extracted from the wine after they have totally or partially carried out the fermentation. One of the techniques the most frequently utilized to immobilize micro-organisms consists in their encapsulation inside an alginate matrix permeable to the substrates and metabolites synthesized by their activity, but not enabling the yeast dispersion. Prorestart has been obtained with the encapsulation of *Saccharomyces cerevisiae* yeasts in alginate and is under the form of dehydrated spheres with a diameter of about 2 mm.

Advantages of immobilized yeasts: they are more resistant to the fermentative stress than ADY because of their production process, providing no lyophilisation step; the obtained wines are "cleaner" than the ones fermented with lyophilized yeasts, therefore they are more easily filterable; they can be separated from the fermenting liquid at any time; hence they are ideal for the obtainment of wines with a definite sugar residue (Moscato d'Asti, Passito wine, sweet wines etc.); they can be used again in other filtrations. Besides these characteristics, the strain immobilized in **Prorestart** has been selected because of its resistance to high alcoholic degrees and to high contents of sulphur dioxide and also because of its excellent fermentation kinetics even in very clean musts-wines.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeasts immobilized in calcium alginate. It contains sorbitan monostereate (E491).

→ DOSAGE

50-100 g/hL.

→ INSTRUCTIONS FOR USE

Charmat method

- Add 10-30 g/hL of nutrient to the wine.
- Add the necessary quantity of sugar (if <30 g/L remember that **Prorestart**, when used just once, also prevents the wine clouding).





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- Directly inoculate the yeast into the tank or into the nou-rishing equipment and keep under a low but constant agitation.

Note: **Prorestart** can be used more than once but it must be filtered after the fermentation.

Stuck or low fermentations

- Inoculate **Prorestart** into the wine keeping it inside a nourishing equipment.
- In particularly difficult cases, pre-acclimatize the yeast to the alcoholic degree by inoculating it into a must.
- Immediately after sugars have exhausted, transfer the biomass into another wine with the residual sugars.

Note: if sugars are absent, the fermenting mass enters in autolysis and loses its vitality.

Wines with residual sugars

- Inoculate **Prorestart** into the wine and carry out the fermentation with the usual precautions.
- When the desired alcoholic degree is reached, remove the biomass, cool down the wine, rack and carry out the sulphitation.
- In particularly difficult cases, it will be necessary to rack more times or to filter on porous sheets if necessary.

→ STORAGE AND PACKAGING

Prorestart must be stored at a temperature around +4°C. The product must be utilized immediately after the package has been opened.

1 kg net packs