



OENOLIA
LEVULIA® AGGLO

ADY specific for secondary fermentation to produce sparkling wines.

→ OENOLOGICAL INTEREST

- Agglomerating yeasts collect in flocs as soon as they are rehydrated.
- Combined with a specific riddling agent, they form a homogeneous and compact deposit, thus optimizing sedimentation time.
- Thanks to their ability to deposit naturally, they facilitate filtration and bottling operations in tanks.
- They have been selected for their regular fermentation kinetics and their ability to ferment all sugars at low temperatures.
- Excellent aptitude for autolysis, batonnage and aging, in the bottle for the classic method, in tanks for the Charmat method.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strain: *Saccharomyces bayanus*
- Live cells > 10.¹⁰ CFU / g
- Preservative: sorbitan monostearate (E491)

Fermentation characteristics:

- Alcohol tolerance: 13.8 % Vol.
- Optimal fermentation temperature: from 13 to 20°C
- Set temperature for secondary fermentation: from 13 to 20°C: below 13°C and above 20°C, risk of stuck fermentation.

For oenological use. Product conforms to the international oenological code.

→ DOSAGE

10 g/hl are used both with the traditional method and with the Charmat method.

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→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts of lukewarm sweetened water, max. 38°C for 20-30 minutes. We suggest adding into the reactivation water products of the **Fermoplus Energy Glu** range, at the ratio of 1:4 with the yeast. Tests carried out have shown that the number of cells increases by about 30% at a distance of 6 hours from the reactivation with the products of the **Fermoplus Energy Glu** range.

To avoid unfavorable yeast reproduction, **LEVULIA AGGLO** must be rehydrated:

- In a fermenter under constant agitation
- And with oxygenation during the multiplication phase.

Ask your wine product specialist about the production protocol.

→ ADDITIONAL INFORMATION

LEVULIA AGGLO requires a nitrogen supply. For secondary fermentation, a nitrogen product must be added during the preparation of the pied de cuvee and at the moment of inoculation into the mass.

In case of suspected nitrogen deficiency in the base wine, a nitrogen product can also be added at the time of inoculation or during tank fermentation.

Contact your wine product specialist for more information.

→ STORAGE AND PACKAGING

Store in the original unopened packaging, away from light, in a dry and odor-free place, at a temperature below 25°C. Do not freeze. Respect the expiry date indicated on the packaging. Use quickly after opening.

- 500g packages in 10 Kg cartons (= 20 x 500g).