

VITILEVURE® DV 10®

Natural selected yeast, approved by the microbiology laboratory at the *Pôle Technique et Environnement* of CIVC.

For the production of sparkling wines (base wines and bottle fermentation) and still wines with high potential alcohol levels.



--- APPLICATIONS ---

VITILEVURE DV10, due to its oenological and microbiological properties, is particularly suited to the harsh conditions found in white varieties that are used as base wines in the production of sparkling wines, and which generally have low levels of nitrogen.

Using VITILEVURE DV10 during fermentation produces wines that are delicate, round, balanced, and have a hint of fruit. These are also the qualities required for bottle fermentation.

VITILEVURE DV10 is very effective for restarting stuck fermentations.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- Species : *Saccharomyces cerevisiae cerevisiae galactose* – (ex *bayanus*).
- Killer character : killer strain.
- Alcohol tolerance: high (up to 17 %).
- Fermentation kinetics : rapid.
- Fermentation temperature range: from 8 to 32°C.
- Resistance to low pH: down to 2.8-2.9 and high doses of SO₂.
- Low SO₂ and H₂S production.
- Foam production : low.
- Production of acidity volatile: low.
- Fast yeast autolysis
- Malolactic fermentation compatibility: good.
- Nitrogen requirements : low.



Table 1: Performance of **VITILEVURE DV10** in « prise de mousse » (wine at pH 3, 11% ethanol, 50 mg/L SO₂ total):

Temperature	pH	free SO ₂	Duration of bubble formation (days)	Residual sugars (g/l)
10	2.9	10	75	0
	3.1	10	67	0.4
13	2.9	10	37	0.2
	3.1	10	34	0
16	2.9	10	28	0.2
	3.1	10	20	0

VITILEVURE DV10 guarantees a successful fermentation when used with a yeast activator (**ACTIFERM**) and a good starter culture (see special data sheet "Restarting stuck fermentations").

--- DOSAGE ---

Rosé and white wines 20 – 25 g/hL

Red wine 25 – 30 g/hL

--- INSTRUCTIONS FOR USE ---

For yeasting still wines

- Rehydrate the yeast in water at a temperature of approximately 35°C (1 kg of yeast for 10 litres of water).
- Allow to rehydrate for 15 minutes, and then gently stir now and again for another 15 minutes. Rehydration phase should not exceed 45 minutes.
- Temperature difference between the rehydration solution and the must should not exceed 10°C when yeasting.
- Use a clean tank.
- Must not required to rehydrate yeast.
- Mix preparation into 10–20 times its volume of must, allow 6–12 hours to ferment, then mix on the top of the tank.

For foam formation

It is essential to acclimatise the yeast to alcohol and to the specific conditions of the wine (pH, SO₂, temperature...). Carry out a starter culture over 2 to 5 days, following advice from your oenologist.

--- PACKAGING ---

0.5 kg bag - 20 x 0.5 kg box.

--- STORAGE ---

Store in a cool, dry place for up to 4 years in the original packaging.

Only use vacuum-sealed sachets.

Once opened, use quickly.

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