PRODUCT INFORMATION

VitiFerm™ Esprit BIO

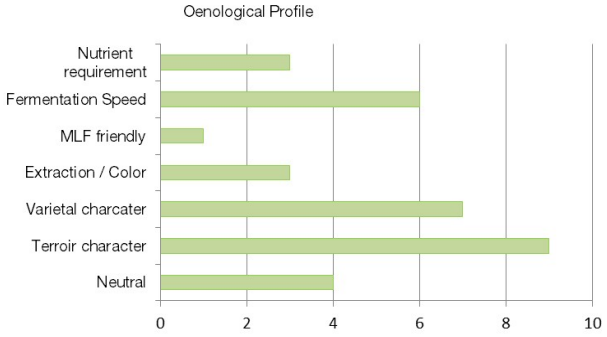
ORGANIC OENOLOGICAL YEAST
for Sparkling, Prosecco and crisp summer wines

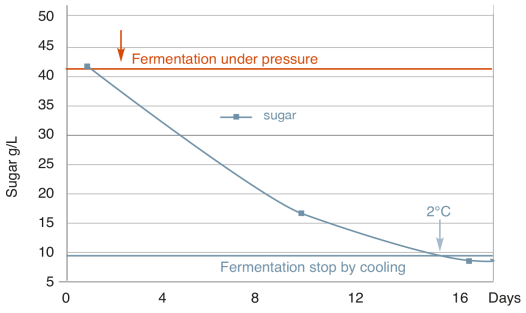
GENERAL

VitiFerm™ Esprit BIO is a pure fermentation yeast (Species *Saccharomyces Cerevisiae*), which has been carefully selected for the secondary fermentation of sparkling wine production. Due it its sensorial properties the yeast is also ideal for crisp summer wines. In the natural selection process, special attention was given to select a strain with moderate SO_2 production during fermentation to suppress undesired MLF during the secondary fermentation in the sparkling process. The yeast is also an ideal fermentation choice for wines with undesired MLF.

OENOLOGICAL PROPERTIES of VitiFerm™ Esprit BIO

- Very robust yeast for the production of sparkling wines, Prosecco and crisp summer wines.
- High fermentation and pressure tolerance in the sparkling secondary fermentation.
- Excellent riddling properties and fast flocculation.
- Emphasizes ideally varietal with fresh citrus and lime characters.
- Low nutrient consumption.
- Moderate SO_2 formation, therefore ideal to suppress the MLF in sparkling secondary fermentation and crisp summer wines.
- Fully organic certified according EC, USDA and CFO regulations.
- Totally allergen, chemical and emulsifier free.





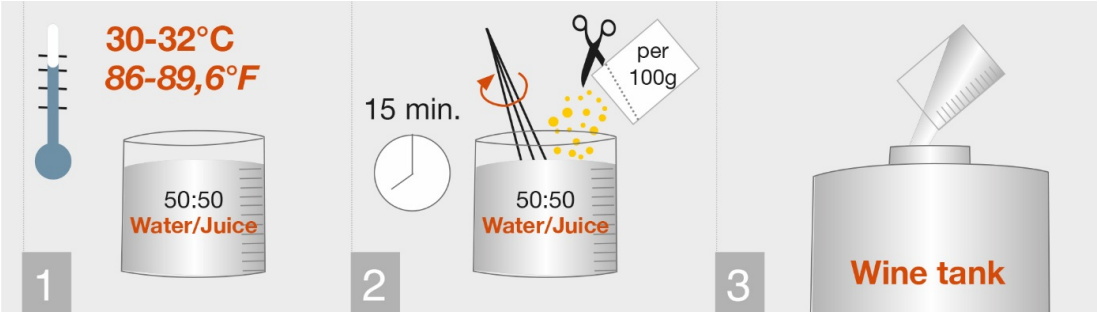
INHIBITORY TO MLF!

Due to the medium SO_2 production of this strain during fermentation, **VitiFerm™ Esprit BIO** is an excellent natural tool for the secondary fermentation in the sparkling process. It suppresses during the alcoholic fermentation the MLF in blended base wines and is an ideal partner for all crisp and varietal wines without MLF.

REQUIRED BASE PARAMETER IN JUICE

Max. Alcohol tolerance:	15 Vol.%
Max. Sugar level:	26° Brix
Temperature range:	16-18 °C
Minimum YAN:	> 130 ppm
NTU level	> 70 NTU

DOSAGE & ACTIVATION



In order to achieve optimal results **VitiFerm™ Esprit BIO** please add below mentioned dosage rates to the juice. Lower dosage rates may result in a delayed fermentation and/or a reduced fermentation degree.

Application	*Normal fermentation conditions*	*Difficult fermentation conditions*
White wine / Rosé	25-30 g /hL	30-40 g /hL
Cold maceration < 15 °C		30-40 g /hL
Sparkling wine	25-35 g /hL	35-60 g /hL
Stuck fermentation		50-60 g /hL

We recommend adding **FermControl™ BIO** in order to achieve optimal sensorial results as well as high fermentation degrees. **FermControl™ BIO** is a one-pouch nutrition supplement for a complete nutrition and supplementation of yeasts during alcoholic fermentation. If YAN is over 130 ppm no additional addition of DAP is required.

- For the secondary fermentation of a sparkling with 22-24g/l of total fermentable sugars we recommend to use in the **Tirage** 6-8g/hl **FermControl™ BIO.**
- If the juice/must has < 23 °Brix/12.5 Baume we recommend to add 2 x 15 g /hL of **FermControl™ BIO**
- If the juice/must has > 23 °Brix/12.5 Baume we recommend to add 2 x 20 g /hL of **FermControl™ BIO**

The first addition of **FermControl™ BIO** should be added two days after inoculation of **VitiFerm™ Esprit BIO**, the second addition should be added at 2/3 through fermentation!

INGREDIENTS

VitiFerm™ Esprit BIO is dry active yeast produced using only fully organically certified ingredients and is therefore fee of any allergens.

It is in absolute compliance with EC regulations **EU 2018/848**. A high production standard warrants highest purity and a maximum live cell count.
VitiFerm™ Esprit BIO is packaged under CO_2-modified atmosphere.

PACKAGING SIZES AND SHELF LIFE

- 500 g vacuum aluminium foil bag
- 20 x 500 g vacuum aluminium foil bag
- 10 kg vacuum aluminium foil bag

Stored in dry conditions at maximum 20 °C **VitiFerm™ Esprit BIO** has a shelf life of minimum 42 months. Storage at higher temperatures will influence the product quality. Don't freeze. Once the pouch is opened, use all contents within maximum 7 days.

SAFETY

For **VitiFerm™ Esprit BIO** no specific safety regulations will apply.

It's harmless during transport, storage and handling. There is no risk for humans or the environment

GENERAL

The water hazard class is 0.
Custom tariff number: 2102 1090

This document has been generated electronically and is valid without a signature.
Breisach, January 2026

Disclaimer: *The information, data and recommendations contained in this product information are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. The PI serves as description of the products and its characteristics when used according to the protocol. No warranty, expressed or implied, regarding the product described in this PI shall be created or inferred by any statement in this PI.*