PRODUCT INFORMATION

VitiFerm™ Pinot Alba BIO

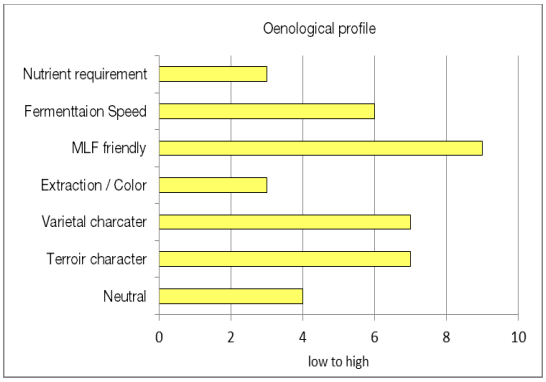
ORGANIC OENOLOGICAL YEAST
for creamy, "battonâge"- type white Pinot grape varieties

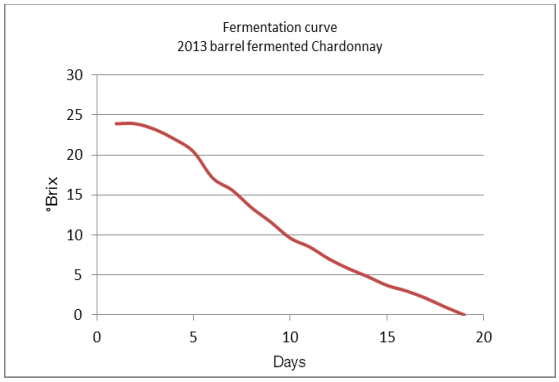
GENERAL

VitiFerm™ Pinot Alba BIO is a new yeast strain (Species *Saccharomyces Cerevisiae*), which has been carefully selected from a complete organic habitat. In the selection process, special attention was given to select a strain with special properties in order to ferment white wines with a pronounced battonâge character due to a quick release of the polysaccharides form inside the yeasts. This yeast strain has been selected due to its proven natural physiological characteristics in order to produce wines dominated by strong influence from the terroir and selected grapes.

OENOLOGICAL PROPERTIES of VitiFerm™ Pinot Alba BIO

- Combines flavour diversity of Non-*Saccharomyces* with fermentation security of *Saccharomyces* yeasts.
- Broad flavour spectrum and high alcohol tolerance.
- Emphasizes more the yellow fruit characters and creaminess in all wines.
- Low nutrient consumption.
- Low SO_2 formation, ideal for the following MLF.
- Fully organic certified according EC and USDA regulations.
- Chemical and emulsifier free.





HIGHLY COMPATIBLE WITH MLF

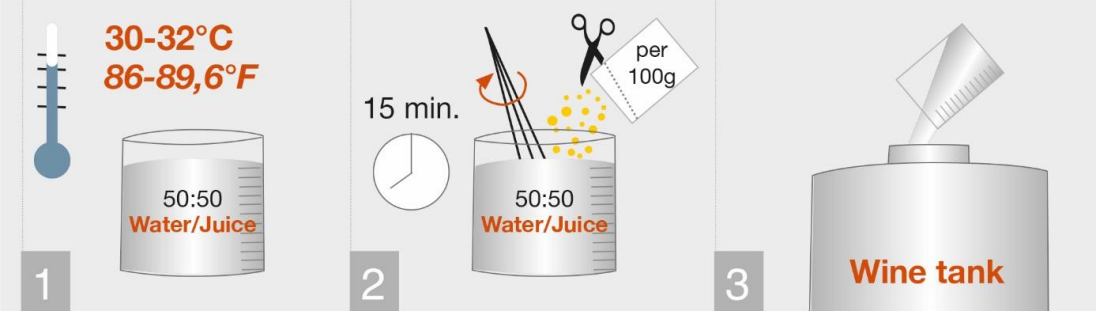
Due to an extremely low SO_2 production of this strain during fermentation, **VitiFerm™ Pinot Alba BIO** is an ex-cellent natural tool to secure safe malolactic fermentation.

To obtain maximum security and functionality of MLF we recommend our cultures: **MaloBacti™ DI.**

REQUIRED BASE PARAMETER IN JUICE

Max. Alcohol tolerance:	15 Vol.%
Max. Sugar level:	26° Brix
Temperature range:	18-20°C
Minimal YAN:	> 130 ppm
NTU level	> 70 NTU

DOSAGE & ACTIVATION



In order to achieve optimal results **VitiFerm™ Pinot Alba 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.

- 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™ Pinot Alba BIO**, the second addition should be added at 2/3 through fermentation!

INGREDIENTS

VitiFerm™ Pinot Alba BIO is dry active yeast produced using only fully organically certified ingredients.

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™ Pinot Alba 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™ Pinot Alba BIO** has a shelf life of minimum 36 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™ Pinot Alba 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

THE POWER OF NATURE · IFS · 100% vegetarian & vegan free from allergens

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

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