

**Isolated in the famous French region of high-quality sparkling wines, VITILEVURE® DV10 is validated and recommended by the microbiology laboratory at the “Direction Qualité et Développement Durable du CIVC”.**

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

### 1 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.

VITILEVURE® DV10 produces wines that are delicate, round, balanced, with subtle fruit aromas. These qualities are also required for fermentation in bottle.

VITILEVURE® DV10 is also very effective to restart stuck fermentations.

### 2 MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. bayanus*
- **Killer character:** killer strain
- **Alcohol tolerance:** high (up to 17% vol.)
- **Fermentation kinetics:** rapid
- **Fermentation temperature range:** from 8 to 32°C
- **Resistance to low pH:** down to 2.8 - 2.9 with high doses of SO<sub>2</sub>
- **Low SO<sub>2</sub> and H<sub>2</sub>S production**
- **Foam production:** low
- **Production of volatile acidity:** low
- **Fast yeast autolysis**
- **Malolactic fermentation compatibility:** good
- **Nitrogen requirement:** low

Performance of VITILEVURE® DV10 for the second alcoholic fermentation (wine at pH 3 - 11% ethanol - 50 mg/L SO<sub>2</sub> total):

Temperature	pH	free SO <sub>2</sub>	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 it is used with a yeast activator (ACTIFERM).

## 3

**DOSAGE AND INSTRUCTION FOR USE**

Rosé and white winemaking: 20 - 25 g/hL

Red winemaking: 25 - 30 g/hL

**For still wines:**

- Rehydrate the selected yeast in 10 times its volume in water at 35 - 37°C in a clean container
- Stir gently, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C
- Add the starter to the must and homogenize
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended

**For sparkling wines:**

It is essential to acclimatize the yeast to the specific conditions of the wine (pH, SO<sub>2</sub>, temperature, alcohol, etc.). Carry out a starter culture over 2 to 5 days, following advice from your oenologist.

## 4

**PACKAGING AND STORAGE**

0.5 kg bag - 20 x 0.5 kg box

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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