

Whites



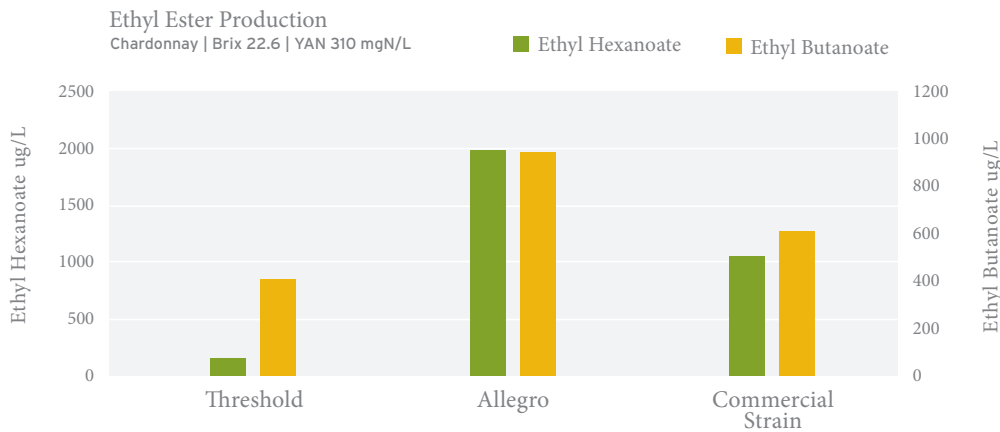
An ester-producing yeast for aromatic modern white wines

- Allegro is a fruit forward yeast strain
- Produces high amounts of esters
- Prevents formation of H₂S and other volatile sulfur compounds (VSC's)
- Reveals pronounced aromas of peach, tropical fruits, pear, and white flowers
- MLF compatible
- Moderate nutrients requirement and extremely low production of SO₂

Allegro pairs perfectly with moderate climate Chardonnay and Viognier, where peach and melon predominates, but it is also an ideal partner with more neutral varieties as Ugni Blanc, Colombard, Pinot Blanc, Chenin or high yielding vineyards. Because Allegro is H₂S-preventing, it is the perfect ally for barrel aging on the lees.

Recommended Varietals:

- Chardonnay
- Viognier
- Ugni Blanc
- Colombard
- Pinot Blanc
- Chenin
- Semillon



Ester Aroma Descriptors:

Ethyl Hexanoate:
fruity, flowery, pineapple,
blackberry, apple, strawberry

Ethyl Butanoate:
papaya

TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	15 °C to 28 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Moderate
Killer Factor	Sensitive
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.3 g/L
Glycerol	5.0-7.0 g/L
Volatile Acidity	Low
SO ₂ Production	Very Low - None
H ₂ S Production***	Non-Detectable
Foam Production	Low

YAN Levels:

Low	150-225
Moderate	225-300
High	300+

* Once active fermentation has been established.

** Grams of sugar required to produce 1% alcohol (v/v). Varies depending on the sugar and nutrients composition of the must and environmental conditions.

*** below threshold of detection in conditions tested