

Whites



A versatile and robust general white strain for elegant wines

- Bella is a stress tolerant general white vinification strain
- Elegant and aromatic profile featuring tropical fruits and floral citrus characteristics
- Versatile strain performs well in a wide range of temperatures and conditions
- Produces very low volatile acidity and H₂S even during stressful fermentation conditions including high copper residues in the must
- Suitable for bottle conditioning and sparkling wine production

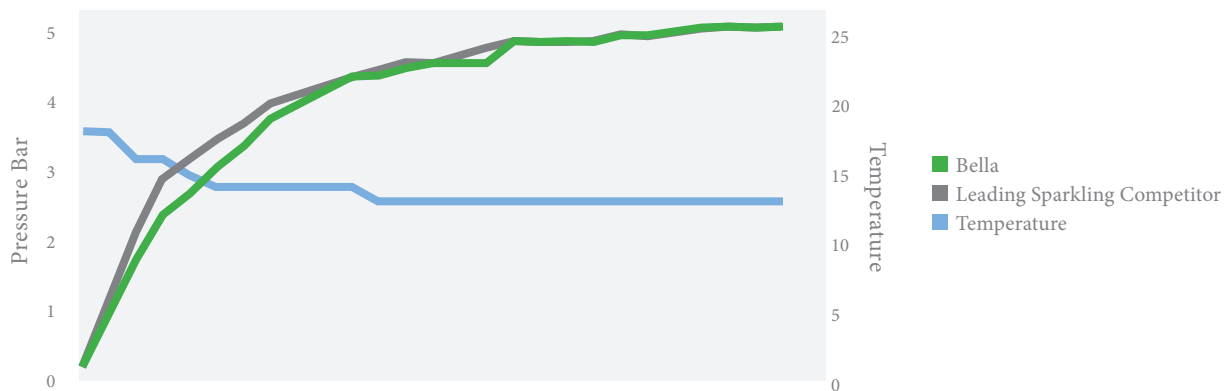
Bella is ideally suited for white wine vinifications but also has the ability to perform well in red wines. Bella's aromatic profile suits varieties such as Muscat, Riesling, Gewürztraminer, warmer climate Chardonnay, Semillon, Glera and it can also perform well in secondary fermentations in the bottle.

Recommended Varietals:

- Muscat
- Riesling
- Gewürztraminer
- Chardonnay
- Semillon
- Glera

Sparkling Production - Secondary Fermentation

Traditional Method | Alc 10.6 % vol. | Sugar 22.9g/L | YAN 72 mgN/L



TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	14 °C to 30 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	17% vol
Nitrogen Requirements	High
Killer Factor	Neutral
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.4 g/L
Glycerol	6.0-8.0 g/L
Volatile Acidity	Very Low
SO ₂ Production	None to Very Little
H ₂ S Production***	None to Very Little
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