

# Reds

## BRIO (BRO-58)

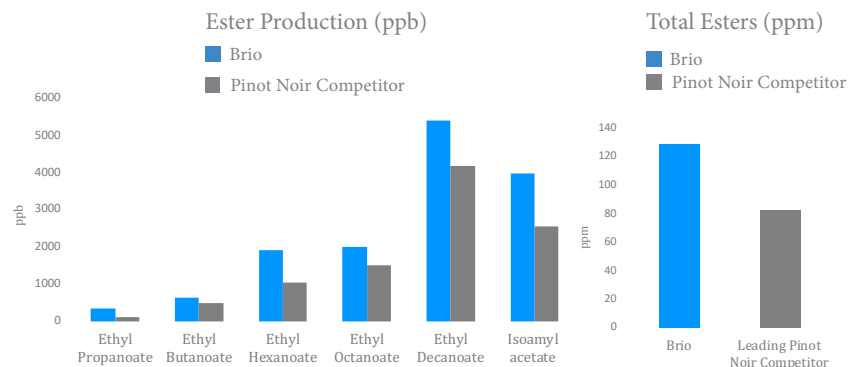
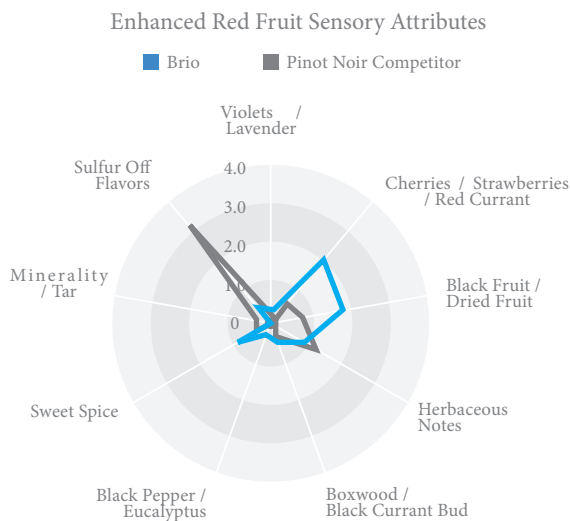
A specialty yeast for complex fruit-driven red wines

- High ester producing strain with low acetic acid and TSO<sub>2</sub>
- Prevents the formation of H<sub>2</sub>S
- Brio elevates the aromatic expressiveness of a wine with impressive notes of cherry, black fruit and spice
- Brio improves the extraction of phenolic compounds and colour, which helps to produce a complex, rounded wine

Brio is noted for its ability to enhance the flavor of red wine varietals, particularly Pinot Noir, Grenache and youthful Gamays. With its intense aromatics and ability to aid color and extraction, Brio is also well-suited for early release red and rosé wines.

### Recommended Varietals:

- Pinot Noir
- Gamay Nouveau
- Grenache
- Carmenere
- Syrah
- Petit Verdot



Ethyl and acetate esters produced during fermentation of Pinot Noir, with Brio and a leading "Pinot Noir" competitor. Brix: 24.6, YAN: 272 mg N/L, and final RS: <1.0%

### Aromatic Descriptors

Ethyl Propanoate: Fruity, cherries  
 Ethyl Butanoate: Pineapple, Strawberries  
 Ethyl Hexanoate: Green apples, Strawberries, Pineapples, Blackberries  
 Ethyl Decanoate: Floral, Fruity, Soap  
 Isoamyl Acetate: Banana, Fruity

## TECHNICAL CHARACTERISTICS

Kinetics	Moderate - Fast
Optimal Temperature	17 °C to 28 °C
Cold Tolerance*	16 °C
Alcohol Tolerance	16% vol
Nitrogen Requirements	Moderate
Killer Factor	Active
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.5 g/L
Glycerol	6.0-8.0 g/L
Volatile Acidity	Low
SO <sub>2</sub> Production	Moderate
H <sub>2</sub> 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