

Whites

VIVACE (VIC-23)

A clean fermenting yeast for elegant, crisp, and lively white wines

Recommended Varietals:

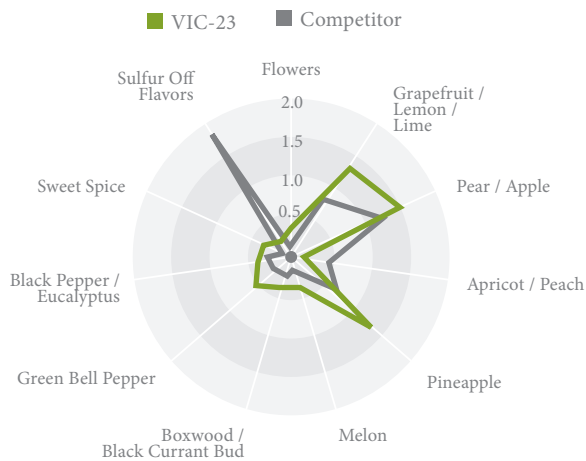
- Chardonnay
- Riesling
- Pinot Gris / Grigio
- Sauvignon Blanc

It is not recommended to use Vivace for grapes recently treated with copper sulfate (or other fungicides) or musts contaminated by such compounds as its overall fermentation performance may be affected.

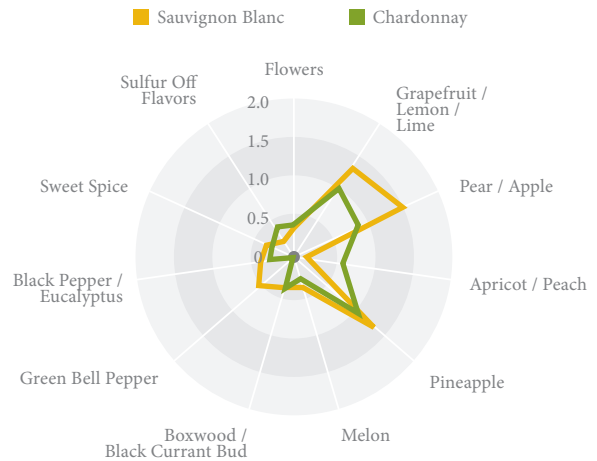
- Vivace is a general white vinification strain, and is also a popular choice for neutral seltzer fermentations
- Prevents formation of H₂S
- A strong fermenter that will perform in a wide range of temperatures (14-28 °C)
- This strain reveals notes of pear, apple, grapefruit, lime and fresh pineapple, which will add a delicate complexity
- MLF compatible

Vivace is recommended for cool climate Chardonnays (e.g. Chablis), where pear, green plum and apple notes are desired, as well as Australian and German Rieslings styles due to its citrusy (lime) characteristics. It can be a great pair for spicy Alsatian Pinot Gris or Italian Pinot Grigio as it also presents hints of black pepper, eucalyptus. Due to its H₂S prevention and its MLF compatibility, it can be used perfectly in barrel fermentation of Sauvignon Blanc “Fume Blanc” style.

Sensory Profile in Sauvignon Blanc



VIC-23 Sensory Attributes



TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	14 °C to 28 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Moderate
Killer Factor	Active
Flocculation	High

* Once active fermentation has been established.

Dosage	0.2-0.35 g/L
Conversion Factor**	16.3 g/L
Glycerol	6.0-7.5 g/L
Volatile Acidity	Low
SO ₂ Production	Low
H ₂ S Production***	Non-Detectable
Foam Production	Low

YAN Levels:

Low	150-225
Moderate	225-300
High	300+

** 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