

Andante™



(ADT-36)

FOR FRUITY, YOUNG RED WINES

Andante™ is the strain preferred by the winemaker for good color stability over time, organoleptic richness and fermentation security. The strain shows a positive influence on the anthocyanins for color stability and on aromatic compounds, enhancing the expression of red fruit notes.

Andante™ is well suited to long macerations, thanks to its steady moderate kinetics; it has moderate nutritional needs. The strain works in a wide temperature range with excellent fermentation and quality results. Due to its robustness, neutral killer factor, and low nutritional requirements, Andante is a popular choice for seltzer producers.

Recommended Varietals

- ✓ Nebbiolo
- ✓ Cabernet Sauvignon
- ✓ Malbec
- ✓ Carmenera
- ✓ Syrah
- ✓ Petit Verdot



Key Benefits



H₂S-preventing wine yeast

- ✓ Red fruit-driven aromas
- ✓ Color stability
- ✓ Alcohol and thermo-tolerance

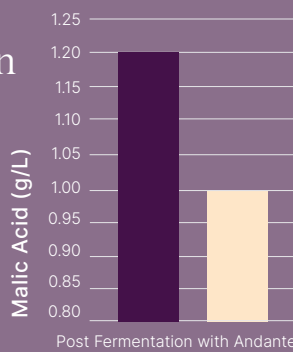


Above all, the aromas of raspberry, strawberry, cherry and red plum prevail. It's ideal for the production of young wines with fruity aromas, paired with the varietal grape aromas. It provides an interesting balance between aromatic power and structure.

Malic Acid Consumption

Pinot noir

24.6 Brix
268 mg/L YAN

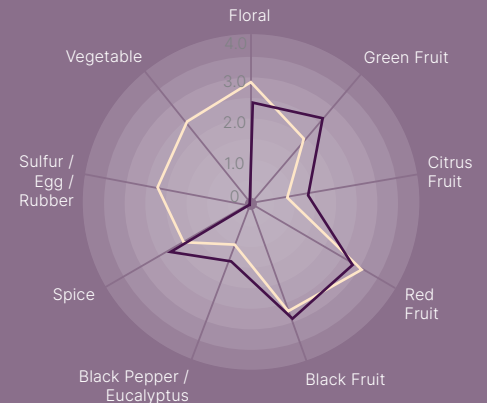


Produces Red & Black Fruit Aromas Without Sulphur Off-aromas

Cabernet Sauvignon

23.4 Brix
320 mg/L YAN

■ Andante™
■ High Alcohol Competitor



Technical Characteristics

Kinetics	Moderate to Fast	██████████
Optimal Temperature	18 °C to 35 °C	
Cold Tolerance*	15 °C	
Alcohol Tolerance	17% vol.	
Nitrogen Requirements	Low to Moderate	██████████
Killer Factor	Neutral	

Flocculation	High	██████████
Glycerol	7.0-9.0 g/L	
Volatile Acidity	Moderate	██████████
SO ₂ Production	Low	██████████
H ₂ S Production**	Non-Detectable	██████████
Foam Production	Low	██████████

* Once active fermentation has been established.

** Below threshold of detection in conditions tested.

YAN level: Low=between 150-225 / Moderate=between 225-300 / High=more than 300