

Recommended

Nebbiolo

Cabernet Sauvignon

Malbec

Syrah

Carmenere

Petit Verdot

Varietals





## FOR FRUITY, ROUND AND VELVETY RED WINES

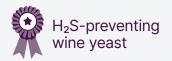
Bravo<sup>™</sup> is a strain particularly appreciated for its strong glycerol production, associated with an exceptional aromatic complexity. It is the recommended yeast for those who want a wine with excellent tannic softness, particularly fruity and with a great clean nose.

The vegetal character of wines are reduced, for a greater tactile mouthfeel. Bravo<sup>™</sup> exhibits good kinetics in a wide temperature range, thus allowing great application flexibility. High glycerol production, high alcohol resistance, and low volatile acidity production are its distinctive metabolic characteristics.

## Key Benefits

Red Wine

High glycerol production







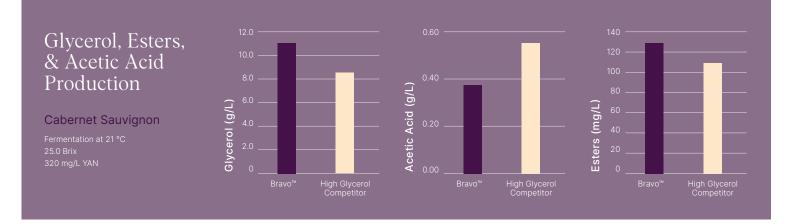
Bravo

H<sub>2</sub>S-Preventing Yeast eloped by Classical Breeding

> Renaissance Yeast

500 g

The aromas deriving from the fermentative metabolism of Bravo<sup>™</sup> are red fruits, such as cherries and strawberries, and black fruits, such as plums.



## Technical Characteristics

Kinetics	Moderate to Fast
Optimal Temperature	16 °C to 30 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	17% vol.
Nitrogen Requirements	Moderate
Killer Factor	Neutral

Flocculation	High	
Glycerol	9.0-11.0 g/L	
Volatile Acidity	Low	
SO <sub>2</sub> Production	Very Low	
H <sub>2</sub> S Production**	Non-Detectable	
Foam Production	Moderate	

\*\* Below threshold of detection in conditions tested.

\* Once active fermentation has been established.

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

RENAISSANCE's technology for producing yeasts that prevent the formation of hydrogen sulphur is licensed exclusively from the patent holder: the University of California. Copyright @ DANSTAR 2022