# Brio™ (BRO-58)

$H_2S$ PREVENTION

EXCLUSIVE LICENCE PATENTED THE UNIVERSITY OF CALIFORNIA

## FOR ETHYL ESTER-PROFILE RED WINES

The main characteristic that emerges from the use of Brio™ is aroma complexity. This complexity is a result of the genetic features inherited through the careful breeding and selection of its parental strains. Beyond its aromas contribution, Brio™ also acquired the ability to enhance phenolic components, for greater structure and richness.

It is suited for ageing in wood, with good colour stabilization. It has strong fermentation kinetics, as with all the yeasts in the range; it ensures safe and complete fermentation.


## Recommended Varietals

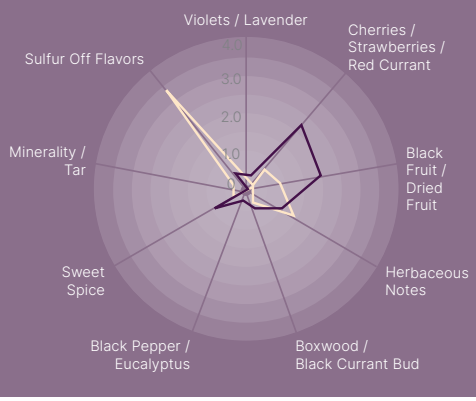
- Nebbiolo
- Cabernet Sauvignon
- Malbec
- Carmenere
- Syrah
- Petit Verdot

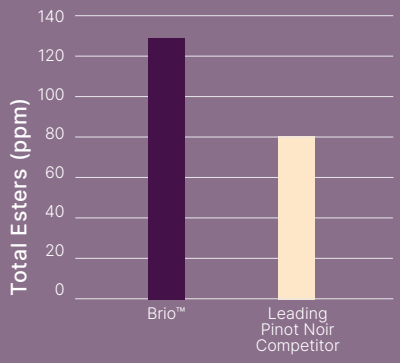
## Key Benefits

- $H_2S$-preventing wine yeast
- Ethyl esters richness
- Aroma complexity
- Low volatile acidity

**The aroma** profile is driven by ethyl esters and ranges from black fruit to red fruit, with accentuated pleasant spicy notes.

## Enhanced Red Fruit Sensory Attributes


## Technical Characteristics

| | | | | | |
|---|---|---|---|---|---|
| Kinetics | Moderate to Fast | ■■■■■ | Flocculation | High | ■■■■■ |
| Optimal Temperature | 17 °C to 28 °C | | Glycerol | 6.0-8.0 g/L | |
| Cold Tolerance* | 16 °C | | Volatile Acidity | Low | ■ |
| Alcohol Tolerance | 16% vol. | | $SO_2$ Production | Moderate | ■■■ |
| Nitrogen Requirements | Moderate | ■■■ | $H_2S$ Production** | Non-Detectable | |
| Killer Factor | Active | | 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