

Vivace™

(VIC-23)



FOR VARIETAL, FRESH AND CRISP WHITE AND ROSE' WINES

Vivace™ is a yeast strain particularly suitable for highlighting the grape varietal aromas. Its excellent fermentation performance, combined with the production of clean aromas contributes to the creation of elegant wines with varietal nuances.

Vivace™ is an excellent fermenter; it adapts to a wide range of temperatures and produces very low volatile acidity and sulfur compounds. It is perfect for fermentation in barrique and ideal for fermenting seltzers.

Recommended Varietals

- ✓ Chardonnay
- ✓ Viognier
- ✓ Ugni Blanc
- ✓ Colombard
- ✓ Pinot Blanc
- ✓ Chenin
- ✓ Semillon



Key Benefits



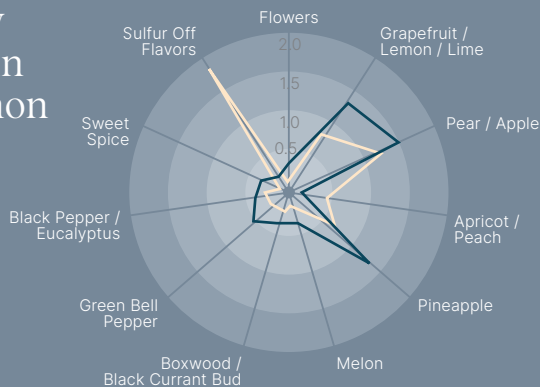
H₂S-preventing wine yeast

- ✓ Exceptionally clean fermenter
- ✓ High temperature adaptation
- ✓ Very low volatile acidity

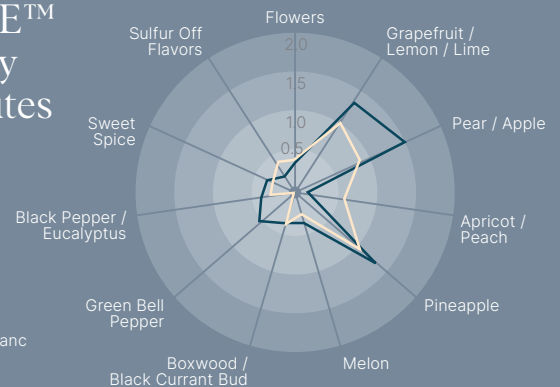


In addition to respecting the varietal aromas, it contributes to the quality of the wine by bringing very clean aromas of pear, apple, citrus fruit and fresh pineapple.

Sensory Profile in Sauvignon Blanc



VIVACE™ Sensory Attributes



Technical Characteristics

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

Flocculation	High	■■■■■
Glycerol	6.0-7.5 g/L	
Volatile Acidity	Low	■■■■■
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