

Allegro™

(AL-48)



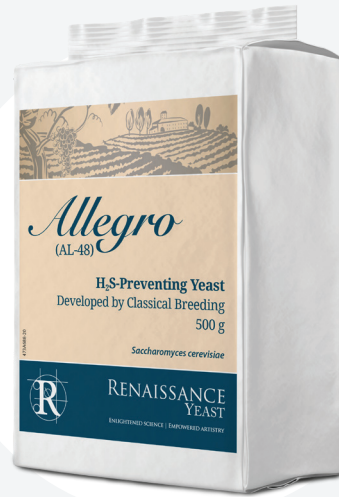
FOR ELEGANT, INTENSE AND FRUITY WHITE AND ROSE' WINES

Allegro™ is the ideal yeast strain for varietal white wines, offering a solution for preserving and enhancing primary aromas. It combines these aromas in a synergistic and balanced way, incorporating floral and fruity esters. When used on neutral varieties, Allegro imparts a heightened aromatic complexity. Allegro is also an excellent choice for crafting fresh and fruity rosé wines.

Allegro™, under normal conditions, produces low acetaldehyde and low SO₂; these characteristics - together with the very low production of hydrogen sulfide - indirectly contribute to increasing the freshness and cleanliness of the wine.

Recommended Varietals

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



Key Benefits



H₂S-preventing wine yeast

- ✓ Fresh, fruity aromas
- ✓ Low SO₂
- ✓ Low acetaldehyde

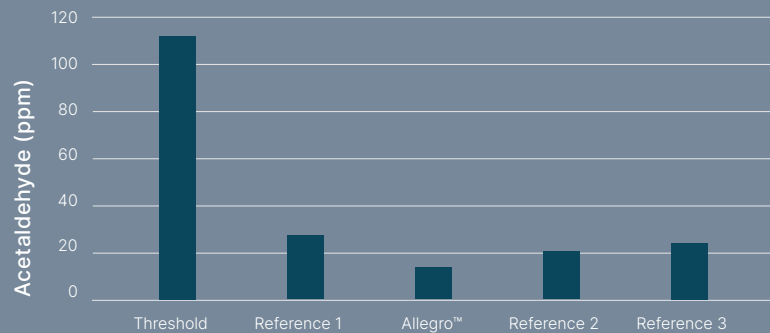


The aromatic notes include peach, quince, tropical fruits, pear, accompanied by pleasant notes of white flowers. The wine palate is long and structured.

Acetaldehyde (ppm) Production

Chardonnay

Fermentation at 21 °C
24.6 Brix
273 mg/L YAN



Technical Characteristics

Kinetics	Moderate	■■■■■
Optimal Temperature	15 °C to 28 °C	
Cold Tolerance*	13 °C	
Alcohol Tolerance	16% vol.	
Nitrogen Requirements	Moderate	■■■■■
Killer Factor	Sensitive	

Flocculation	High	■■■■■
Glycerol	5.0-7.0 g/L	
Volatile Acidity	Low	■■■■■
SO ₂ Production	Very Low - None	■■■■■
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