

ENLIGHTENED SCIENCE | EMPOWERED ARTISTRY

Andante





(ADT-36)

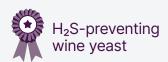
FOR FRUITY, YOUNG RED WINES

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.



Key Benefits





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.



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

* Once active fermentation has been established.

Flocculation	High	
Glycerol	7.0-9.0 g/L	
Volatile Acidity	Moderate	
SO ₂ Production	Low	
H₂S Production**	Non-Detectable	
Foam Production	Low	

** Below threshold of detection in conditions tested.

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