

Bella™

(BEL-93)



FOR STYLISH, TERPENIC WHITE AND ROSE' WINES

Bella™ is a particularly versatile yeast strain, capable of producing an excellent organoleptic profile even in non-optimal winemaking conditions. It promotes the aromatic complexity of the grape and enhances its character.

Bella™ is resistant to stressful conditions such as low temperatures and high alcohol levels and is known for its low volatile acidity and SO₂ production. However, good nitrogen nutrition must be provided. Thanks to its robustness and adaptation, it is also suitable for secondary fermentation.

Recommended Varietals



- ✓ Muscat
- ✓ Riesling
- ✓ Chardonnay
- ✓ Semillon
- ✓ Glera
- ✓ Gewürtztraminer

Key Benefits



H₂S-preventing wine yeast

- ✓ Stress tolerant
- ✓ High adaptability
- ✓ Terpenes conversion

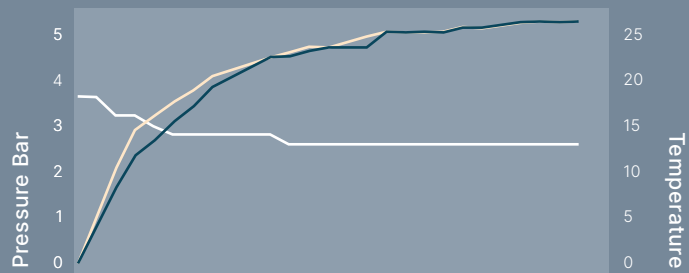


Wine fermented with Bella™ shows strong tropical and citrus aromatic notes, sweetened by a floral component. The wines show great aromatic finesse, revealing terpene-type aromas.

Sparkling Production – Secondary Fermentation

Traditional Method
Alcohol 10.6% vol.
Sugar 22.9 g/L
72 mg/L YAN

- Bella™
- Leading Sparkling Competitor
- Temperature



Technical Characteristics

Kinetics	Moderate	■■■■■
Optimal Temperature	14 °C to 30 °C	
Cold Tolerance*	13 °C	
Alcohol Tolerance	17% vol.	
Nitrogen Requirements	High	■■■■■
Killer Factor	Neutral	

Flocculation	High	■■■■■
Glycerol	6.0-8.0 g/L	
Volatile Acidity	Very Low	■■■■■
SO ₂ Production	None to Very Little	■■■■■
H ₂ S Production**	None to Very Little	■■■■■
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