

Bravo™

(BV-33)



Recommended Varietals

- ✓ Nebbiolo
- ✓ Cabernet Sauvignon
- ✓ Malbec
- ✓ Carmenera
- ✓ Syrah
- ✓ Petit Verdot



FOR FRUITY, ROUND AND VELVETY RED WINES

Bravo™ is a strain particularly appreciated for its strong glycerol production, associated with an exceptional aromatic complexity. It is the recommended yeast for those who want a wine with excellent tannic softness, particularly fruity and with a great clean nose.

The vegetal character of wines are reduced, for a greater tactile mouthfeel. Bravo™ exhibits good kinetics in a wide temperature range, thus allowing great application flexibility. High glycerol production, high alcohol resistance, and low volatile acidity production are its distinctive metabolic characteristics.

Key Benefits



H₂S-preventing wine yeast

- ✓ High glycerol production
- ✓ High ester production
- ✓ High alcohol resistance

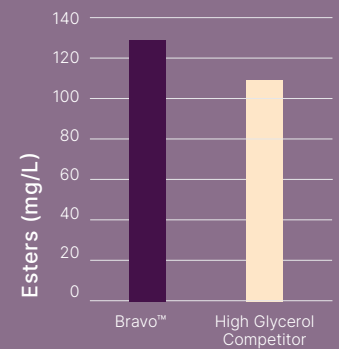
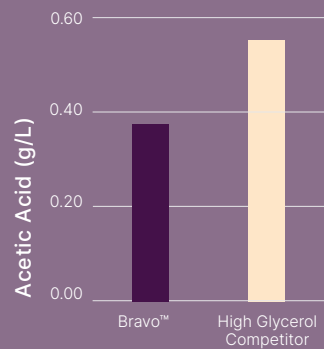
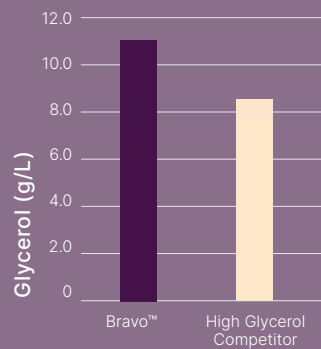


The aromas deriving from the fermentative metabolism of Bravo™ are red fruits, such as cherries and strawberries, and black fruits, such as plums.

Glycerol, Esters, & Acetic Acid Production

Cabernet Sauvignon

Fermentation at 21 °C
25.0 Brix
320 mg/L YAN



Technical Characteristics

Kinetics	Moderate to Fast	██████████
Optimal Temperature	16 °C to 30 °C	
Cold Tolerance*	13 °C	
Alcohol Tolerance	17% vol.	
Nitrogen Requirements	Moderate	██████████
Killer Factor	Neutral	

Flocculation	High	██████████
Glycerol	9.0-11.0 g/L	
Volatile Acidity	Low	██████████
SO ₂ Production	Very Low	██████████
H ₂ S Production**	Non-Detectable	██████████
Foam Production	Moderate	██████████

* 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