







THE STRAIN SPECIFICALLY SELECTED FOR QUALITY CIDER

Fresco™ is the result of a rigorous selection, aiming to identify the ideal strain for fermenting apple juice and producing high-quality ciders. Thanks to the naturally occurring genetic characteristic of preventing the formation of hydrogen sulphide – a characteristic shared with all Renaissance yeasts, it enables the creation of vibrant and crisp ciders even in low-nutrient situations.

Fresco™ exhibits consistent and steady fermentation kinetics, allowing the process to occur even at lower temperatures and reaching high alcohol levels.



Key Benefits





Selected for cider production



Fresh, intense aromas



Suitable for low temperature fermentation



The cider produced with Fresco™ features refreshing aromas, characterized by distinct and intense notes of red apple, pear, and citrus.

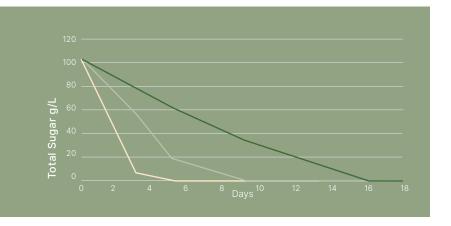
Cider Fermentation with varying temperatures

Alcohol 6.5% vo

■ 13 °C

16 0

22 °C



Technical Characteristics

MLF Compatible	Yes
Optimal Temperature	13°C to 25 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	15% vol.
Nitrogen Requirements	Moderate

*	Once	active	fermentation	has	been	established

Killer Factor	Neutral	
Flocculation	High	
SO ₂ Production	Low	
H ₂ S Production**	Non-Detectable	

^{**} Below threshold of detection in conditions tested.