

Pure Fermentation
SIHA® Terra Rosso

Saccharomyces Cerevisiae

SIHA Terra Rosso is a selected pure yeast from Croatia offering special characteristics for red must and red mash. The benefits are fine fruity wines with grape varietal aroma profile. The specific advantages are color stabilization and fast and secure alcoholic fermentation. SIHA Terra Rosso is especially suitable for spicy, dark colored red wines (Terran, Cabernet Sauvignon, Merlot).

The specific advantages of SIHA Terra Rosso:

- Moderate nutritional demand
- Up to 16 vol.% alcohol
- Low production of undesirable fermentation side products
- Fast and secure fermentation
- Goof color stabilization

Application

Musts should be inoculated with SIHA Terra Rosso as early as possible. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult
Red grape mash	1.25-2.09 (15-25)	2.50-3.34 (30-40)
Red grape must	1.25-1.67 (15-20)	2.50-2.92 (30-35)

These quantities are guide values and should be adjusted to the individual conditions (health of the grapes, yeast nutrients etc.).

SIHA Terra Rosso should be stirred into 10 times the quantity of a must/water mixture at 90 – 95°F (32–35°C), stirred again after 15 minutes and then added to the must or mash. The addition of SIHA® SpeedFerm® 1.67 lb/1.000 gal. (20 g/hl) supports the rehydration.

The fermentation range is between 64,4–82°F (18–28°C). The optimum fermentation start temperature is 61°F (16°C), when inoculated with SIHA Terra Rosso.

The addition of 0.005 lb SIHA® Vitamin B₁ yeast nutrient fermentation aid per 1,000 gal (600 mg per 1,000 l) creates even better reproduction, fermentation and metabolic conditions.

Under difficult conditions with red wine mashes the addition of 20 g/hl SIHA® PROFERM® Red yeast nutrient is recommended.

The relevant national legislation has to be observed.

Product Characteristics

The selection work succeeded in achieving to reduce the color adsorption by the yeast and therefor to gain a better color stability. Wine fermented with SIHA Terra Rosso have a typical grape varietal aroma with tannin structure. Further goals and development work were focused on a high fermentation activity and viability. The yeast strain is characterized by moderate nutritional demand during the alcoholic fermentation.

SIHA Terra Rosso can produce up to 16,0% alcohol by volume. The practical alcohol yield is approximately 47% of the sugar content. For each lb (kg) of sugar fermented, approx. 546 kJ (130 kcal) of heat is released.

Safety

When used as directed and handled correctly, there are no known unfavorable effects associated with this product.

Further information on safety can be found in the Material Safety Data Sheet, which is available for download from our website.

Storage

SIHA Terra Rosso is packed airtight in an aluminum sandwich film in an inert gas atmosphere. Since the product is vacuum-packed, it is easy to determine if the packaging is intact.

SIHA Terra Rosso yeast can be stored at an ambient temperature for a period of four years if the packaging is intact. The product can also be stored at 68°F (20°C) for short periods.

Opened packages should be used up immediately.

Delivery Information

SIHA Terra Rosso is sold under article no. 93.393 and is available in the following package sizes:

1.1.lb (500 g)	aluminum sandwich foil block pack
20 x 1.1.lb (500 g)	aluminum sandwich foil block pack in carton

Certified Quality

SIHA Terra Rosso is inspected regularly during the production process to ensure uniformly high product quality. Strict controls are carried out immediately prior to and during final packaging.

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