



A versatile and robust general white strain for elegant terpenic wines

Bella is a general white strain with an elegant and aromatic profile featuring tropical fruits and floral citrus characteristics. Bella exhibits both beta-glucosidase and some beta-lyase enzymatic activities making it release moderate levels of terpenes and some volatile thiols. This versatile strain performs well in a wide range of temperatures and it produces very low Volatile Acidity even during stressful fermentation conditions (including high copper residues in the must).

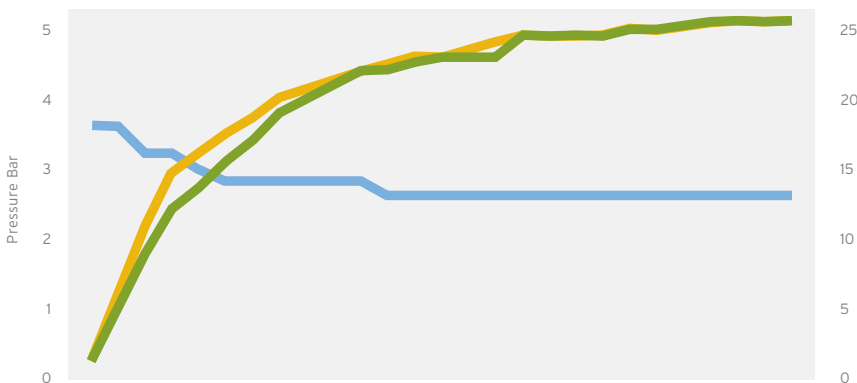
Bella is ideally suited for white wine vinifications but also has the ability to perform well in red wines. Bella's aromatic profile suits varieties such as Muscat, Riesling, Gewürztraminer, warmer climate Chardonnay, Semillon, Glera and it can also perform well in secondary fermentations in the bottles.

Recommended Varietals:

- *Muscat*
- *Riesling*
- *Gewürztraminer*
- *Chardonnay*
- *Semillon*
- *Glera*

Sparkling Production - Secondary Fermentation

■ Bella
 ■ Commercial Re-fermentation Strain
 ■ Temperature


TECHNICAL CHARACTERISTICS

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

Dosage	0.2-0.35 g/L
Conversion Factor**	16.4 g/L
Glycerol	6.0-8.0 g/L
Volatile Acidity	Very Low
SO₂ Production	None to Very Little
H₂S Production	None to Very Little
Foam Production	Low

YAN Levels:

Low	150-225
Moderate	225-300
High	300+

* Once active fermentation has been established.

** Grams of sugar required to produce 1% alcohol (v/v). Varies depending on the sugar and nutrients composition of the must and environmental conditions.



REHYDRATION PROTOCOL

Correct yeast rehydration is crucial to obtain a healthy fermentation.

Please follow the Rehydration Instructions to avoid stuck or sluggish fermentations.

Inoculation Rate:

0.2-0.35 g/L (1.7-2.9 lbs/1000 gallons)

Rehydration Instructions:

1. In an inert and sterile container, prepare chlorine-free water at 38-42 °C (100-108 °F) that is 10 times the weight of the yeast to be rehydrated.
2. Gently mix the yeast into the water and allow 20 minutes for rehydration.
3. After rehydration, begin to slowly add full strength juice into the yeast mixture every 5 minutes to allow for acclimation. Do not decrease the temperature of the mixture by more than 5 °C (9 °F) with each juice addition.
4. When the temperature of the yeast suspension is less than 10 °C (18 °F) warmer than the must or juice to be inoculated, slowly add the yeast mixture into the fermentation vessel.

Note: Directly adding dry yeast to the must or juice tank is not advised.



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