

suitable for
**DIRECT
PITCH**



Bubbly™

product information

Applications

Due to its inherent stress tolerance characteristics, **Bubbly** is the ideal yeast for producing sparkling wine styles using either the *méthode champenoise* or Charmat methods. With very low total SO₂ production, **Bubbly** can be used as the primary and secondary fermenter and produces some subtle but positive fruity aromas consistent with high quality sparkling wines.

Fermentation characteristics

- **Bubbly** has a short lag phase and is a reliable and robust fermenter at temperatures between 8-32°C (47-88°F).
- This yeast strain has very high alcohol tolerance of 15.5-16.0% v/v.
- **Bubbly** is a low foaming strain and flocculates well at the end of fermentation.

Nitrogen requirements

Bubbly is a relatively low nitrogen consumer even in early-picked grapes for sparkling base wines.

Volatile acidity

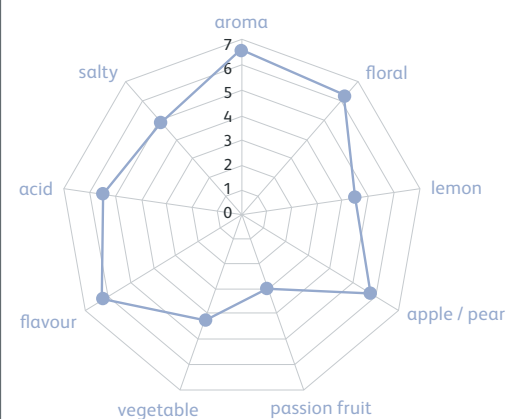
In application trials, this yeast has shown not to produce VA levels above 0.2 g/L in base wines. In secondary fermentations, the end result generally does not exceed 0.3 g/L despite highly stressful conditions encountered in secondary fermentation.

Sulfur dioxide production

Bubbly is a low to medium total SO₂ producer and should be <25 mg/L at the end of fermentation.

Killer activity

As expected for this robust strain, **Bubbly** is able to produce the Killer toxin, hence is a Killer positive yeast.



Trials were conducted during the 2016 vintage at the Centre Interdepartmental for Research in Viticulture and Oenology, University of Padova. Base DOCG Prosecco was fermented at 18°C then secondary fermented using the Charmat method beyond 5 bar at 16°C.

PINNACLE™



PRODUCT

Used for sparkling wines using either the *méthode champenoise* or Charmat techniques



TYPE

Saccharomyces cerevisiae



ORIGIN

This yeast was originally isolated in Italy and purified by AB Biotek

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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