

# PINNACLE



## 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 SO<sub>2</sub> 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

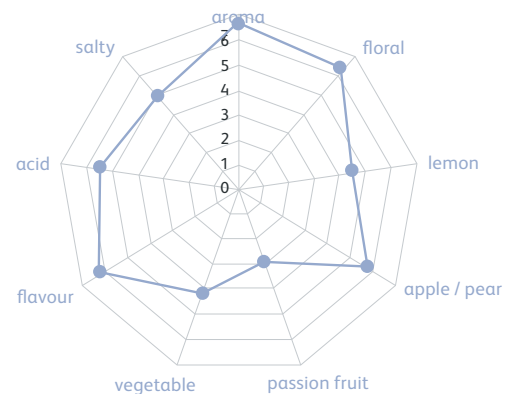
In application trials, this yeast has shown not to produce VA levels above 0.2 g/L in base wines. In secondary fermentations, the end result generally does not exceed 0.3 g/L despite highly stressful conditions encountered in secondary fermentation.

### Sulfur dioxide production

Bubbly is a low to medium total SO<sub>2</sub> 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.



#### 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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