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.