



RENAISSANCE

WINE YEAST

## BRIO (BRO-58)

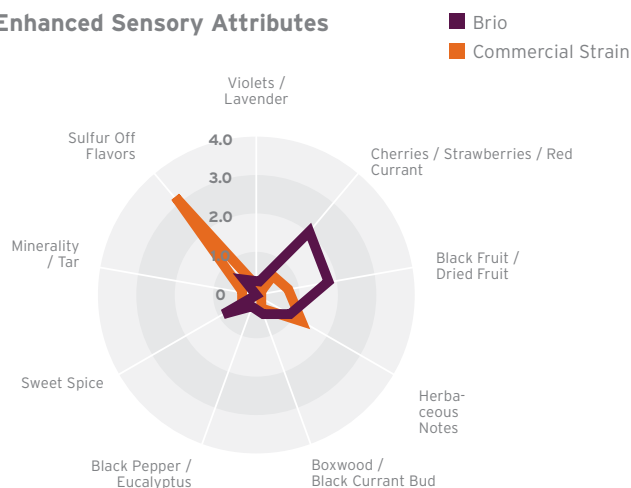
A specialty yeast for complex fruit-driven red wines

Selected for its intense aroma purity and ability to enhance varietal characteristics, Brio elevates the aromatic expressiveness of a wine with impressive notes of cherry, black fruit and spice. Brio improves the extraction of phenolic compounds and colour, which helps to produce a complex, rounded wine. Brio is noted for its ability to enhance the flavor of red wine varietals, particularly Pinot Noir, Grenache and youthful Gamays. With its intense aromatics and ability to aid color and extraction, Brio is also well-suited for early release red and rosé wines.

### Recommended Varietals:

- Pinot Noir
- Grenache
- Gamay
- Carmenerre
- Syrah
- Petit Verdot

### Enhanced Sensory Attributes



## TECHNICAL CHARACTERISTICS

<b>Kinetics</b>	Moderate - Fast
<b>Optimal Temperature</b>	17 °C to 28 °C
<b>Cold Tolerance*</b>	16 °C
<b>Alcohol Tolerance</b>	16%
<b>Nitrogen Requirements</b>	Moderate
<b>Killer Factor</b>	Active
<b>Flocculation</b>	High

<b>Dosage</b>	0.2-0.35 g/L
<b>Conversion Factor**</b>	16.5 g/L
<b>Glycerol</b>	6.0-8.0 g/L
<b>Volatile Acidity</b>	Low
<b>SO<sub>2</sub> Production</b>	Moderate
<b>H<sub>2</sub>S Production</b>	None
<b>Foam Production</b>	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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