

MYCOFERM COLLEZIONE PRIMAVERA '56

Saccharomyces cerevisiae



Product description

Saccharomyces cerevisiae that gives volume and freshness, suitable for red wines where it enhances varietal aromas. It has a good alcohol tolerance and it ferments also at low temperatures. Excellent its colour interaction. On neutral grapes has a good production of aromas, particularly interesting on rosé and sparkling reds.

Applications

MYCOFERM COLLEZIONE PRIMAVERA '56 on neutral white varieties improves fresh fruits and tropical notes. It's suitable also for short and carbonic macerations and for the vinification of fruity reds, rosé and "Beaujolais nouveau". Excellent its application for the refermentation on red sparkling.

Fresh white fruity young	Varietal white typical	Rosé young and fresh	Sparkling base	Refermentation
Varietal Red, fresh and young	Carbonic maceration	Mature complex red wines	Raisin Wine	Stucks of fermentation



EVER, thanks to the integrated system for the yeast chain management, starting from the selection of strains done directly in vineyards and wineries, through their characterization (both identitarian and technological), the incorporation and preservation of them in our exclusive bank of strains, the management of the production of the dried yeast, the strict qualitative control (genetic, microbial, technologic and organoleptic), the proper packing and the storage at controlled temperature, the disclosing of correct procedures of rehydration, reactivation and nutrition, CONTRIBUTES TO THE ACHIVEMENT OF YOUR OENOLOGICAL TARGETS.



Y-TEAM TECHNICAL SPECIFICATIONS

Physical characteristics

Dry substance 93-96 %

Fermentative characteristics*

Max Alcohol yield : 15,5 % vol.

H₂S production: low

SO₂ production: low

POF character: POF +

Fructophilic character: fructophilic

Cryophilic character: mid cryophilic

*data obtained in lab with standard conditions.

Microbial characteristics

Viable cells	20 ¹⁰ cfu/g (Average value)
Non Saccharomyces species	< 10 ⁵ cfu/g
Moulds	< 10 ³ cfu/g
Lactic bacteria	< 10 ⁵ cfu/g
Acetic bacteria	< 10 ⁴ cfu/g
Salmonella	absent 25 g
Escherichia	absent 1 g
Staphylococcus	absent 1 g
Coliform	< 10 ² cfu/g
Listeria	< 10 ² cfu

Keeping quality

Y-TEAM control protocol permits to guarantee at least 75% of the original cells viability at expiry date.

Nutrizione consigliata

The strain needs a low nitrogen nutrition. It is recommended a nutritional strategy that privilege the organic supply, preferring CREAMFERM.

Production of H₂S is low at all FAN levels.

PREPARATION AND DOSAGE

15-20 g/hl with normal conditions; in critical conditions is recommended to augment the dosage up to double it.

MODE OF USE: add 1kg of yeast into 20L bucket of chlorine-free water at 35-38 °C, gently stirring the solution for 10 minutes. Wait other 10 minutes before adding to the mass to be fermented. Avoid differences in temperature greater than 10 °C between the biomass and the juice. For a better expression of the yeast, apply the MYCOSTART PROTOCOL by the use of MYCOSTARTER or MYCOSTARTER PLUS (www.ever.it/it/advertising.html) "EFFETTO MYCOSTARTER"

PACK SIZE AND STORAGE

The yeast is available in vacuum packet of 500g. Store in a cool and dry place and in the original packet. Reseal with care the opened packs, that must be used ASAP.

This product is not considered dangerous therefore a material safety data sheet is not necessary.