

MYCOFERM IT 1818

MYCOFERM IT 1818 is a strain particularly appropriate for the elaboration of semi-sparkling and sparkling wines of quality, obtained by fermentation in pressure tank or in the bottle. Ideal also for the first fermentation of white musts.

GENERAL DESCRIPTION

MYCOFERM IT 1818 is a strain of *Saccharomyces cerevisiae* var. *bayanus* originating in the region of Champagne and has been selected for its excellent technical and organoleptic characteristics. MYCOFERM IT 1818 has proved very effective for both the fermentation of grape must in vinification and for the sparkling wine production. The fermentation of still wines or base for sparkling wines, it exalts the varietal characteristics of Pinot Blanc and Chardonnay.

TECHNICAL CHARACTERISTICS



Conforme al documento:

**"ISTITUTO AGRARIO DI SAN MICHELE ALL'ADIGE:
LIEVITI SECCHI ATTIVI (L.S.A.)
AD ALTA VITALITÀ E PUREZZA"**

Certificato AQA n. 080/P - 1ª emissione 23.07.2007

MYCOFERM IT 1818 is a selected active yeast showing "High viability and purity", features certified for each single batch by AQA in accordance with the ST.006 of IASMA.

- ⇒ Regular fermentation up to the full exhaustion of sugar;
- ⇒ Resistant to high alcohol contents (up to 17% alcohol);
- ⇒ Can ferment even at low temperatures;
- ⇒ Limited production of sulphides;
- ⇒ Possesses killer factor;
- ⇒ Remarkable results on organoleptic properties (fine bouquet and persistent, perlage elegant and fine-grained);
- ⇒ Tends to flocculate; in the pressure tank is recommended to keep the mass in agitation during fermentation.

DOSAGE AND INSTRUCTIONS FOR USE

Base wines 10-30 g/hl

Refermentation and start over of stuck fermentations 20-40 g/hl

Rehydrate the yeast in 10 times its weight in a solution 1:1 of water and grape must at the temperature of 38-40°C. Leave to rest about 20 minutes. Stir well and gradually cool down with equal volumes of grape must (added and stirring every 20 - 30 minutes. Respect scrupulously a maximum difference of 10°C between the yeast suspension and each addition of grape must, for a time ranging between 20 Minutes and three hours. Inoculate to the tank and mix with a racking out of air.

PACKAGING AND STORAGE

The yeast is available in vacuum packed bags of 500 g.

Store in a cool and dry place in the original sealed package. Close carefully the opened packages, which in any case must be used as soon as possible.

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