

MYCOFERM IT 07

Saccharomyces cerevisiae var. bayanus, MYCOFERM IT 07 comes from an experimentation in various wineries of traditional production area of Prosecco, aimed at selecting a yeast in a position to comply, characterize and enhance the varietal typicality of Prosecco. The tests performed in those cellars have confirmed the reliability of this yeast from the fermentative point of view, highlighting the ability to produce Prosecco wines, semi-sparkling and sparkling wines of quality.

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 07 is a selected active yeast with "a high viability and purity", and with certificated characteristics for every batch by the AQA in compliance with ST.006 of IASMA.

MYCOFERM IT 07 is able to secure fermentation and Refermentation fast and regular, with a brief lag phase, even at very low temperatures (12°C).

Produces elegant and fresh wines, with balanced composition, that comply with the expression of aromas typical of Prosecco with notes of flowers and fresh fruit.

Among its characteristics we can find a production of low levels of H₂S, of volatile acidity, of acetaldehyde and also a resistance to 14% of alcohol.

In Refermentation, this strain preserves and respects the acidity of wines and therefore the sensations of freshness, fundamental in the sparkling wines, are exalted.

The combined use of MYCOFERM IT 07 in the first fermentation and in the second fermentation brings to the best results; similarly, by adding wine grape must to the base wine (in the pressure tank) will make the varietal aroma to emerge, thus exalting the typical characteristics of the grape, favoring the harmonic fusion with fermentation aromas.

USE AND DOSAGE

Base wines: 10-30 g/hl

Second fermentation and restart from stuck fermentation: 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.

PACKING 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.