

MYCOFERM IT FRUITY FLAVOUR

GENERAL DESCRIPTION

MYCOFERM IT FRUITY FLAVOUR *is a selected strain from the Valpolicella D.O.C., an area producing intense and persistent fruity aromas, characterized by notes of cherry, marasca cherry, prunes and blackcurrant, in harmony with floral and delicately spicy features. MYCOFERM IT FRUITY FLAVOUR confers to the wines a fresh and fragrant aromatic profile, particularly appreciated in young red wines, rosé wines and "nouveau" style wines.*

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

- ⇒ Good fermentation kinetics with a medium-low lag phase
- ⇒ Alcohol yield potential 16% v/v
- ⇒ Volatile acidity production below 0,3 g/l
- ⇒ Malic acid reduction potential: around 25%
- ⇒ Good resistance to SO₂
- ⇒ Low SO₂ production
- ⇒ Good glycerol production
- ⇒ Medium H₂S production, manageable with a correct nutritional strategy.

DOSAGE AND INSTRUCTIONS FOR USE

Dosage: 20-30 g/hL

Rehydrate the yeast in a 1:10 solution of water and must, at a temperature between 38-40 °C. If possible for this operation use clean, clarified or filtered must. Let settle for around 20 minutes. Add to the first crushed juice, at the start of the filling of the tank. Carefully keep a maximum difference of 10 °C between the yeast preparation and the juice.

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 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.