MYCOFERM COLLEZIONE
CARSO
Saccharomyces cerevisae

Product description

Yeast Saccharomyces cerevisae that dispose of a particular enzymatic profile able to enhance the expression of varietal thiols, it is able to produce good quantities of fermentative aromas.

Applications

MYCOFERM COLLEZIONE CARSO is the typical yeast to be used for the vinification of varieties rich in precursors of aromas that can be liberated thanks to its β-lyase activity. The strains adapts very well to the vinifications in reduction and it's suitable for the production of wines to be aged in barrels and barriques.
It's recommended to be used on varieties rich in precursors of aromas like Sauvignon blanc, Colombard, Pinot Gris, etc.

				
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.

SCHEDA TECNICA

Y-TEAM TECHNICAL SPECIFICATIONS

Physical characteristics

Dry substance	93-96 %

Fermentative characteristics*

Max Alcohol yield :	15,5 % vol.
H_2S production:	low
SO_2 production:	low
POF character:	POF +
Fructophilic character:	Fructophilic
Cryophilic character:	Medium 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/g

Keeping quality

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

Nutrition strategy

The strain needs a medium-high nitrogen nutrition, it's recommended a strategy that privilege the organic-mineral supply, preferring NUTROZIM. H_2S production is very low and to zero with high levels of FAN.

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 vacum 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.

Azienda con Sistema di Gestione della Qualità certificato ISO 9001:2008 - certificato N. IT06/0451
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