MYCOFERM COLLEZIONE
UVARUM
Saccharomyces bayanus var. uvarum

Product description
Saccharomyces bayanus var. uvarum, it has been selected within a selection project regarding autochthonous yeast dedicated to Amarone production. *Thanks to its cryophilic character it can ferment at low temperatures; the high production of esters and its very high fructosophily complete its profile.*

Applications

MYCOFERM COLLEZIONE UVARUM is able to provide an organoleptic profile that enhance the following descriptors: mature fruits, floral and spicy aromas.

The strain under consideration has proved to perfectly respect the "terroir" characteristics, melting them down with its own ones, thus giving origin to a "typical" product inasmuch very recognizable. The cryophilic characteristics of VP20 make good fermentation possible even at low temperature and this makes also possible its utilization in those wineries were the temperature control is not guaranteed.

				
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 :	15,20 % vol.
H_2S production:	high (manageable with FAN)
SO_2 production:	low
Fructophilic character:	Glucosophilic
POF character:	POF+
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/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 an high nitrogen nutrition, it's recommended a strategy that privilege the organic-mineral supply, preferring NUTROZIM.
H_2S production low down increasing availability of FAN to 300 mg/l.

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.

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