MYCOFERM **IT CAB 90**

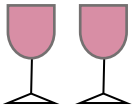
Saccharomyces cerevisae

Descrizione prodotto

Lievito *Saccharomyces cerevisiae* ideal for the production of varietal red wines, with good resistance to alcohol and limited nutritional needs. On young wines it highlights the fruity notes (blackberry, cherry, raspberry, currant); on structured wines of medium aging in wood, it shows an evolution towards ripe fruit, jam and spices.

Applications

MYCOFERM IT CAB 90 it has enzymatic activities that allow the primary aromas of the grapes to be extracted and preserved over time, highlighting those particular sensorial notes that arise from the grape-terroir interaction. On Merlot and Cabernet, depending on the case, the notes of cassis, blackberry and black pepper; on Pinot Noir wild cherry, liquorice, cassis, red currant and raspberry. The note of rose will be highlighted on Barbera, while the Sangiovese will mark the iris and violet. Ideal in winemaking with EVERTAN FRUITY tannin.

				
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***	***Stuck 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 for identity 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.

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

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Y-TEAM TECHNICAL SPECIFICATIONS

Physical characteristics

Dry substance	93-96 %

Fermentative characteristics *

Max Alcohol yield:	15,5 % vol.
H_2S production:	low
POF Character:	POF +
Fructophilic character:	medium Fructophilic
Cryophilic character:	cryophilic

*data obtained in lab with standard conditions

Microbial characteristics

Viable cells	20^{10} cfu/g (average value)
No *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 requires low nitrogen nutrition, if supported with high APA it drastically reduces the formation of Acetaldehyde and the production of H2S

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 500 g and 10 Kg bags. Store in a cool and dry place and in the original packet. Reseal with care the opened packs, that must be used as soon as possible.

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

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