

# MYCOFERM IT CAB 90

MYCOFERM IT CAB 90 is a *Saccharomyces cerevisiae* var. *cerevisiae* strain, isolated and selected in Burgundy, ideal for red wines with notable varietal aroma characteristics. The enzyme activities of this yeast allows for the extraction and conservation over the time of the primary aromas of the grapes, therefore revealing the particular sensorial notes which arise from the variety-terroir interaction.

For Merlot and Cabernet Sauvignon varieties, according to the case, they have increased notable notes of blackcurrant, blackberry and black pepper; for the Pinot noir grape variety, wild cherry, licorice, blackcurrant, redcurrant and raspberry. For the Barbera grape variety there is the revelation of rose notes, whereas, for the Sangiovese variety, the presence of iris and violet is noted.

MYCOFERM IT CAB 90 is ideal for wines destined to be consumed young, in which it is desirable to make evident the fruity varietal notes; it's also ideal for wines destined to ageing, due to the gradual evolution of the aromas towards more complex forms of ripe fruit, jam and spices.

MYCOFERM IT CAB 90 can also be suitable for other red grapes with evident varietal notes such as Teroldego, Montepulciano and Dolcetto.

## 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 CAB 90 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.

- ⇒ Very rapid fermentation kinetics with a very short lag phase and a good predominance over the indigenous microflora
- ⇒ Neutral with respect to killer factor K2
- ⇒ Fermentation temperatures from 18 to 30 °C;
- ⇒ It is not particularly sensitive to nutritional conditions in even difficult musts
- ⇒ Alcohol yield potential 14-15 alcohol degrees
- ⇒ Particularly low volatile acidity and acetaldehyde production
- ⇒ Very low production of H<sub>2</sub>S

## DOSAGE AND INSTRUCTIONS FOR USE

*Dosage: 10-30 g/hL*

*Rehydrate the yeast in solution 1: 10 a 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 it to the first crushed juice, at the start of the tank filling. Carefully keep a maximum difference of 10 °C between the yeast preparation and the juice.*

## PACKAGING 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.**