

MYCOFERM AROM

MYCOFERM AROM is a *Saccharomyces cerevisiae* active dry yeast (ADY), selected in France in the Cognac region. MYCOFERM AROM is an "aromatic" ADY, particularly suitable for the production of white wines where it gives stable floral aromas.

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 AROM 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.

MYCOFERM AROM is characterized for its production of floral aromas. It has a short lag phase and performs fermentation in a regular and complete manner, even at low temperatures and high sugar levels. Another characteristic of MYCOFERM AROM is the very low production of carbonyl compounds, an aspect which is very important for the wine longevity; its good production of glycerol brings smoothness and volume. During fermentation, the foam, H₂S, acetaldehyde and volatile acidity production are very low, as long as the nutritional needs were taken into account, particularly in the case of clean musts. Furthermore, the low SO₂ production is an interesting feature for the subsequent elaboration of sparkling wines.

USE AND DOSAGE

Dosage: 10-30 g/hl according to the severity of the fermentation conditions
Prepare a 5% sugar solution in a clean bucket, equivalent to 10 liters for each kg of MYCOFERM AROM to be rehydrated. Use chlorine-free water, if possible, at a temperature of 35-38 °C. Add the yeast and gently stir the solution. After 10 minutes, stir again gently and wait for 10 minutes more for proper rehydration. In the successive 10 minutes (hence within and not beyond 30 minutes in total) add the yeast to the mass to be fermented, verifying that there is not a temperature difference higher than 10 °C between the biomass and the product to be fermented; in such case please perform a gradual acclimatization.

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 pack. 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.