

MYCOFERM IT PRIMEUR

Strain of *Saccharomyces cerevisiae* of French origin, characterized by excellent technological characteristics, it was highlighted particularly for its effects on the organoleptic qualities of the wines, both red and white wines, presenting an interesting aromatic activity.

SPECIFIC FEATURES

- Reduced lag phase that, together with the killer factor, guarantees an excellent prevalence on indigenous flora and a regular and constant fermentation
- Small production of higher alcohols
- Production of acetaldehyde and of volatile acidity very low
- Very interesting production of esters and acetates, aromatic compounds with floral and fruity aroma, able to characterize also wines with weak varietal aroma.

APPLICAZIONI

The weak presence of higher alcohols and the good production of esters from fatty acids, of isoamyl acetate and of 2-phenylethyl acetate, give the wines a considerable finesse and delicate fermentation aromas. Because of these characteristics, **Mycoferm IT Primeur** is indicated, besides for giving value to white wines with low varietal aroma such as Garganega, Lugana, Trebbiano), also in the production of **Novello** wines, where fermentation flavors are well combined with those typical of carbonic maceration.

The aromas go from fruity, with notes of candy, to coconut, strawberry.

With the application of a suitable protocol for preparation of the pied de cuve, **Mycoferm IT Primeur** may be suitable also for the production of semi-sparkling wines.

For its characteristic production of secondary compounds, **Mycoferm IT Primeur** is also indicated for the fermentation of products designed to provide distillates of quality.

DOSAGE

10 - 30 g/hl

INSTRUCTIONS FOR USE

Rehydrate the yeast in 10 times its weight in a solution 1:1 of water and grape must at the temperature of 38-40°C.

In this operation it will be better to use cleaned juice, clarified or filtered. Let rest for about 20 minutes. Add it in the first portion of juice during filling up the tan. Respect scrupulously a maximum difference of 10°C between the yeast suspension and the must's temperature.

CONFEZIONI E CONSERVAZIONE

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 the opened packages, which in any case must be used as soon as possible.

Best if used within 36 months from production date.

Data sheet revised 06_240608

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