

MYCOFERM A R T

MYCOFERM A R T is an Active Dry Yeast (ADY) *Saccharomyces cerevisiae*, selected in France by Institute INRA of Narbonne, within the Corbières region. MYCOFERM A R T is an ADY of high strength, capable of managing regular, safe and complete fermentations.

MYCOFERM A R T is a “varietal” ADY, which respects the peculiar characteristics of the varietal, bringing also fullness and softness. MYCOFERM A R T is also well used in production of sparkling wines.

GENERAL CHARACTERISTICS AND APPLICATIONS

MYCOFERM A R T is characterized for its short lag phase and for the fast and complete fermentations that it can take to the end. Is a DAY designed for the processing of various types of wines; in Tocal, for instance, it exalts a note of almond while in Merlot it brings a pleasant note of tobacco.

MYCOFERM A R T is therefore suggested:

when the final alcohol content will be high.

for producing smooth wines, being a good producer of glycerol

When a partial reduction of malic acid is required, being it capable to reduce it by 30% from its initial content.

to help Malo-Lactic fermentation

TECHNICAL CHARACTERISTICS

Classification: *Saccharomyces cerevisiae*

Viability and purity: according to ST. 006 of IASMA (Istituto Agrario di San Michele all'Adige)

Fermentation temperature: between 15 and 35°C

Sugar/alcohol yield: 16,5 g of sugar for 1% of alcohol

Tolerance to alcohol: 14% vol.

Resistance to free SO₂: 50mg/l

Production of foam: low

Production of glycerol: 6-8 g/l

Production of volatile acidity: very low (<0,15 mg/l)

Production of Acetaldehyde: low (<20mg/l)

Production of higher alcohols: low

Production of H₂S: low

Production of SO₂: <10 mg/l

DOSAGE

The suggested dosage of MYCOFERM ART is of 20 g/hL in normal conditions. In critical conditions (e.g. stuck fermentation with high alcohol content) it is recommended to increase the dosage even up to double.

IMPORTANT: it's highly recommended the use of activators and bioregulators such as ZIMOVIT, NUTROZIM, BIOCIBUS and CREA FERM, in order to take full advantage of MYCOFERM ART characteristics.

INSTRUCTIONS FOR USE

Prepare 10 L of 5% sugar solution in a clean bucket, for each kg of MYCOFERM ART yeast. 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

Vacuum packed bags of 500 g in boxes of 10 kg

Store in the original and sealed packaging at a temperature between 5 and 15 degrees in a dry environment. If partially used, close the package and store it in the refrigerator at +4°C.

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