

PREMIUM SUPERTUSCAN

Saccharomyces cerevisiae

PRODUCT

Selected yeast for oenological use with a high percentage of active cells (at least 10 billion per gram of product), coming from the prestigious vineyards in the hills of Siena. Strain classified as *Saccharomyces cerevisiae* according to the old (1970) Lodder classification.

CHARACTERISTICS

PREMIUM SUPERTUSCAN yeast is recommended for the production of full-bodied red wines which age in barrique.

Clean and elegant fermentations can be granted even with high alcohol levels.

When inoculated the yeast shows rapid fermentation kinetics – which is interesting for the fermentation of red wines to inhibit quickly the indigenous microflora. Then, fermentation is regular, with a small production of foam.

The small amount of sulphur compounds produced avoids reduction phenomena that can affect the varietal aromas, and the fermentation cleanliness.

PREMIUM SUPERTUSCAN is a good producer of glycerol. It doesn't adsorb much coloring substances on the cellular surface, this can allow an extension of the stay on the fine lees.

APPLICATIONS

PREMIUM SUPERTUSCAN is a strain recommended for the production of excellent, full-bodied red wines destined to malolactic fermentation, and reaching their full potential after a long maturation.

The characteristics described above make it ideal for the fermentation of must that will make balanced wines with good structure and alcohol level.

Experiments made in collaboration with Verona University on the yeast-bacterium synergy have shown it is very compatible with Amar04[®]. A primary fermentation with PREMIUM SUPERTUSCAN creates the optimal basis for the full expression of the bacterium for a clean and organoleptically clean and interesting malolactic fermentation.

For the use of PREMIUM SUPERTUSCAN, please follow the legal regulations in force in this matter.

DIRECTIONS FOR USE

Dissolve the necessary amount of yeast in 10 parts of tepid water (40°C) containing 1-2 % sugar. After 30 minutes, stir and add the filtered and sulfured must gradually, so as not to cause sharp drops in temperature. To help the multiplication of the yeast cells, the substrate must not contain more than about 2 % of sugar and must be carefully aerated. During this stage, the use of compound fermentations activators such as V ACTIV PREMIUM, is recommended.

Once the yeast is rehydrated and in active fermentation, it can be incorporated into the main body to be fermented. It is advisable to gradually add the must to the mass of reactivated yeast, which is already at the bottom of the fermentation tank.

DOSAGE

10 to 20 g/hL for the vinification of red wines.

PACKAGING

The product is vacuum-packed in poly laminate bags of 500 g.

STORAGE

If stored in a cool and dry place, the product preserves its activity until the expiration date on the label. Reseal open packages carefully and use them as soon as possible.

HAZARD

According to current regulations the product is classified: not dangerous.

TECHNICAL DATA SHEET 03/05/2012

LIEVITI

YEASTS ■ LEVADURA ■ HEFEN