

MASTERVIN[®] BIO IST

Saccharomyces cerevisiae



LIEVITI

YEASTS ■ LEVADURA ■ HEFEN

PRODUCT

Selected yeast for enological use with high percentage of active cells (minimum 10 thousand million cells per gram of product), selected in Salento region on Primitivo di Manduria wine.

Strain classified as *Saccharomyces cerevisiae* according to the Lodder classification of 1970.

CHARACTERISTICS

MASTERVIN[®] BIO IST induces very rapid fermentation kinetics in the first 24 to 36 hours, in order to quickly predominate over the indigenous microflora, to have a stable trend during the fermentation process.

It is able to yeald a clean and regular fermentation even at high temperatures, ensuring good results even in musts vinified without thermoregulation.

MASTERVIN[®] BIO IST seems not to produce sulfur compounds that could interfere with the aromatic expression of the original grape variety.

It was selected for its attractive characteristic of producing a very small quantity of volatile acidity with low production of foam and an optimal alcohol tolerance.

Due to its characteristics, MASTERVIN[®] BIO IST can be considered a very good strain to manage fermentation appropriately at high alcohol levels, limiting the risk of stuck fermentation.

MASTERVIN[®] BIO IST complies with the Organic Regulations (EC) No. 834/2007

APPLICATIONS

MASTERVIN[®] BIO IST is a strain particularly recommended for the production of full body red wines intended for long aging period.

For the use of MASTERVIN[®] BIO IST please follow the legal regulations in force in this matter.

INSTRUCTIONS

Add the necessary quantity of yeast in ten parts of warm water (40°C) containing 1 to 2 % sugar. After 30 minutes, stir and gradually add to the filtered and sulfhitated must, being careful to avoid sharp drops in temperature.

In order to facilitate the multiplication of the yeast cells, the substrate must not contain more than about 2% sugar and must be carefully aerated. In this stage the use of fermentation activators such as V ACTIV PREMIUM[®] is recommended.

Once the yeast is rehydrated and in active fermentation, it can be added to the mass to be fermented. It is recommended to add must to the must to the reactivated yeast already present at the bottom of the fermentation tank gradually.

For more detailed information on the management of the nutrients and the optimization of the use of the yeast, please check our technical service and the official procedures.

DOSAGE

10-20 g/hL in red, rosè and white vinification

PACKAGING

500 g vacuum-packed in poly laminate bag protected by a cardboard cover.

10 kg. bag

STORAGE

The product should be stored in a cool and dry environment. In such conditions it keeps its activity until the expiration date reported on the label.

Reseal opened packages carefully.

HAZARDS

According to the current legislation the product is classified as: NOT HAZARDOUS.

TECHNICAL SHEET OF: 15/02/2012

