

VP5

Saccharomyces cerevisiae

The logo for iFruit, featuring the word "iFruit" in a blue sans-serif font. The letter "i" has a green dot, and the letter "t" has a red dot. To the left of the text are three small green squares arranged horizontally.

PRODUCT

Yeast selected for wine-making with a high percentage of active cells (minimum of 10 billion per gram of product), chosen by Veneto Agricoltura (Regional Company for the Agricultural, Forestry and Agrofoods sectors) in the production area of Valpolicella wine; strain classified as *Saccharomyces cerevisiae* according to the Lodder classification of 1970.

CHARACTERISTICS

The VP5 strain was selected in the context of a research programme which began in 1998 and saw the isolation and characterisation of around 908 strains present on grapes and musts harvested in the DOC production area of the Valpolicella wine. The choice of strain was the result of a characterisation process which was based primarily on laboratory tests, and secondly on experimental vinification tests performed during the harvests of 1999, 2000 and 2001, at the Experimental Centre for the Vitiviniculture of the Province of Verona. The olfactory component of wines obtained with the VP5 strain are prevalently characterised by intense and persistent fruity aromas (cherries, sour cherries...). This means that it is particularly suitable for the production of young wines if intending to bring out a fragrant aroma or fresh perfumes in a particular way. Monitoring performed using molecular techniques in various phases of the fermentation has always shown the strain's capacity to colonise the inoculated musts rapidly, and to maintain dominance until the end of fermentation.

USES

VP5 is particularly recommended for the production of red wines, prevalently characterised by intense and persistent fruity aromas (cherries, sour cherries...).

Given its characteristics, it is clearly very suitable for use with both rosés and new wines.

Comply with current relevant laws when using VP5.

DIRECTIONS

Scatter the necessary quantity of yeast into 10 parts of tepid water (40°C), containing 1-2% sugars; after half an hour, stir and then gradually add the filtered and sulphited must without causing sudden temperature decreases.

In order to facilitate the multiplication of the yeasts, the substrate must not contain more than about 2% sugars and must have been suitably ventilated; during this phase it is recommended to use complex fermentation activators such as V ACTIV PREMIUM®.

The rehydrated yeast is in the active fermentation phase and can thus be added to the mass to be fermented. It is advisable to add the must gradually to the mass of reactivated yeast already present at the bottom of the fermentation tank.

For more detailed information regarding the management of nutritious substances and the optimisation of yeasts use, consult our technical service and official procedures.

DOSES

10-20 g/hL both for red vinifications and for obtaining rosés and new wines.

PACKS

The product comes in 500 g poly laminate vacuum-sealed sachets.

STORAGE

The product should be kept in a cool, dry place. Under these conditions, it will maintain its activity until the expiry date indicated on the label.

Open sachets should be closed carefully and used as soon as possible.

HAZARDS

According to the Ministerial Decree approved on 28/01/1992, the product is classified as:

NOT HAZARDOUS.

TECHNICAL SHEET OF: 15/05/2012