



PREMIUM® SUPERTUSCAN

SACCHAROMYCES CEREVISIAE



COMPOSITION

Selected yeast from our Research and Development dept. 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 (1970) Lodder classification.



CHARACTERISTICS

PREMIUM® SUPERTUSCAN yeast is recommended for the production of full-bodied red wines which age in barrique. Excellent interaction with bacteria for clean malolactic fermentations.

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 quickly inhibit 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.

Experiments made in collaboration with Verona and Udine University on the yeast-bacterium synergy have shown it is recommended also for the procedures of co-inoculation with bacteria. 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.

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

When using PREMIUM® SUPERTUSCAN comply with the relative legal regulations in force.



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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.

For more detailed information about the management of the nutrients, about the use of yeasts and co-inoculations between yeasts and bacteria please contact our technical service and official procedures.



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

Based on the current European regulations the product is classified: not hazardous.