

ZYMAFLORE® F83

Yeast for Mediterranean red grape varieties

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.

In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS AND OENOLOGICAL PROPERTIES

Strain isolated in Italy by the University of Florence (Tuscany) for vinification of Mediterranean-type red grape varieties, particularly **Sangiovese**, Premium to Super Premium. A high **glycerol** producer, **ZYMAFLORE® F83** has been selected for its ability to produce fruity, round, supple wines for **early release on the market**. Due to its short lag phase and easy implementation, **ZYMAFLORE® F83** guarantees efficient and complete fermentations.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 16.5 % vol.
- Tolerance over a large temperature range : 20 - 30°C
- Low nitrogen requirements
- Very good fermentation kinetics
- Low production of volatile acidity, H₂S and acetaldehyde

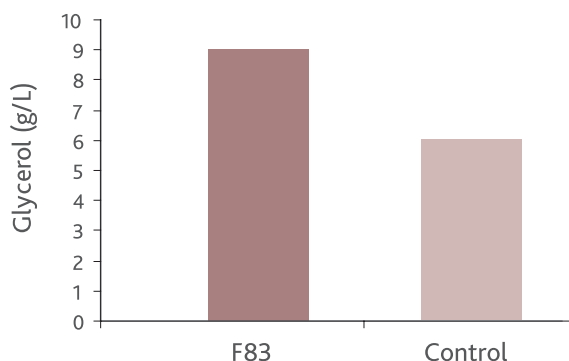
AROMATIC AND ORGANOLEPTIC CHARACTERISTIC:

- High production of red fruit type aromas
- High glycerol production

EXPERIMENTAL RESULTS

Sangiovese, Montepulciano.

Analyses carried out at running off.



PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspectgranular

STANDARD ANALYSIS

Humidity (%)	< 8 %	<i>Staphylococcus</i> UFC/g.....	None
Living cells SADY UFC/g	>2.10 ¹⁰	<i>Salmonella</i> UFC/25 g	None
Lactic acid bacteria UFC/g	< 10 ⁵	Moulds UFC/g	< 10 ³
Acetic acid bacteria UFC/g	< 10 ⁴	Lead	< 2 ppm
Wild yeast UFC/g	< 10 ⁵	Arsenic	< 3 ppm
Coliforms UFC/g	< 10 ²	Mercury	< 1 ppm
<i>E. Coli</i> UFC/g	None	Cadmium	< 1 ppm

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- When the ratio of selected yeast to indigenous yeast is 100:1 there is a 98% chance the selected yeast will dominate; compared to a 60-90% chance with a ratio of 10:1.
- Temperature, yeast strain, rehydration and winery hygiene are also essential for successful implantation.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.
- In the case of potentially high alcohol concentrations and in order to minimise volatile acidity formation, use **DYNASTART®/ SUPERSTART® ROUGE**.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.

DOSAGE

- 15 - 30 g/hL (150 - 300 ppm).

In the case of prefermentative cold maceration (cold soaking), it is recommended to add yeast at 5 g/hL during tank filling, in order to dominate the indigenous flora, then to complete with 15 to 20 g/hL at the end of maceration, before increasing the must temperature.

PACKAGING

500 g vacuum bag. 10 kg box.

