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 Œnology. In accordance with the International Œnological Codex.

SPECIFICATIONS AND ŒNOLOGICAL 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, H_2S and acetaldehyde

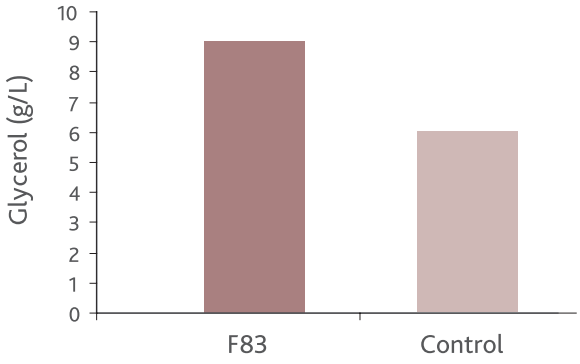
AROMATIC AND ORGANOLEPTIC CHARACTERISTIC:

- 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)

Aspect ..... granular

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STANDARD ANALYSIS

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

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

• Please refer to the Technical Booklet "*Good alcoholic fermentation management*" for complete information on yeast addition timing and techniques, the key points of fermentation.

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.

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.

PACKAGING

500 g vacuum bag. 10 kg box.

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