

ZYMAFLORE F 83

Yeast for Mediterranean red grape varieties

SPECIFICATIONS

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 aptitude to produce fruity, rounded, supple wines, ensuring **fast marketing**. With a short lag phase and its easy implementation, **ZYMAFLORE F83** guarantees efficient and complete fermentations.

ENOLOGICAL PROPERTIES

Fermentation characteristics :

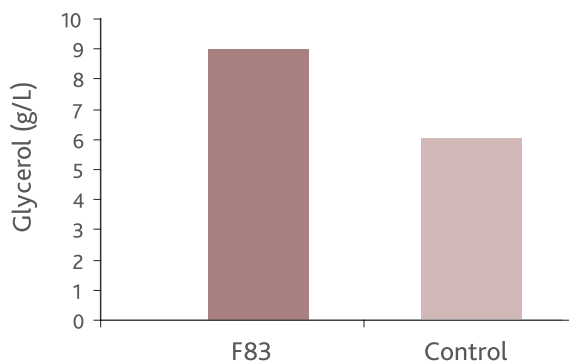
- Tolerance to alcohol: up to 16.5 % vol.
- Tolerance over a large temperature range : 20 - 30°C.
- Low nitrogen requirements.
- Very good fermentation kinetics.
- Low production of volatile acidity, H₂S and acetaldehyde.

Aromatic and organoleptic characteristics :

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

EXPERIMENTAL RESULTS

Sangiovese, Montepulciano.
Analyses carried out at running off.



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

- 20 g/hL.

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 harvests with a high alcohol degree potential and in order to minimise volatile acidity formation, use **SUPERSTART®/DYNASTART®**.

STORAGE

In original, unopened packaging. Use within the specified use by date.

Specific conditions: please refer to the technical data sheet.

PACKAGING

500g vacuum bag. 10kg box..

