

# PREMIUM SUPERTUSCAN

*Saccharomyces cerevisiae*

## PRODUCT

Selected yeast for enological use with a high percentage of active cells (at least 20 billion per gram of product), from the esteemed vineyards in the hills of Siena. Strain classified as *Saccharomyces cerevisiae* according to the old (1970) classification of Lodder.

## CHARACTERISTICS

The PREMIUM SUPERTUSCAN yeast is recommended for the production of full-bodied red wines destined for maturation in barrels.

Clean and elegant fermentations can be guaranteed even at high alcohol levels.

At inoculation the yeast manifests rapid fermentation kinetics – which is desirable for fermentation of red wines to inhibit quickly the indigenous microflora. Subsequently, fermentation is steady, with a low froth production.

The low amount of sulfur compounds produced avoids the occurrence of reduction phenomena that can interfere with the expression of the varietal aromas, and with the cleanliness of the fermentation.

PREMIUM SUPERTUSCAN is an excellent producer of glycerol. It is not prone to adsorbing coloring substances on the cellular surfaces, which allows an extension of the rest on the fine lees.

## WHEN TO USE

PREMIUM SUPERTUSCAN is a strain recommended for the production of excellent, full-bodied red wines destined for malolactic fermentation, and to come to their full potential during a long maturation.

The characteristics described above make it ideal for the fermentation of must that will generate harmonious wines of high structure and alcohol level.

Experiments conducted in collaboration with the University of Verona on the yeast-bacterium synergy have shown it to be very compatible with Amar04®. A primary fermentation with PREMIUM SUPERTUSCAN creates the optimal basis for the full expression of the bacterium in the execution of a clean and organoleptically desirable malolactic fermentation.

For the use of PREMIUM SUPERTUSCAN, please follow the legal regulations in force in this matter.

## HOW TO USE

Add the necessary amount of yeast in 10 parts of tepid water (40°C) containing 1 to 2 % sugar. After 30 minutes, stir and add the filtered and sulfured must gradually, so as not to cause sharp drops in temperature.

In order to facilitate 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, already present at the bottom of the fermentation tank.

## 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, protected by a cardboard cover.

## STORAGE

If stored in a cool and dry environment, the product will keep its activity until the expiration date indicated on the label. Reseal open packages carefully and use them as soon as possible.

## WARNING

According to the D.M. (Ministerial Decree) of January 28 1992, the preparation is classified as 'not hazardous'.

Questa documentazione integra la scheda di sicurezza senza sostituirla  
Eventuali modifiche potranno essere apportate senza alcun preavviso

### GRUPPO VASON

Località Nassar, 37 • 37020 PEDEMONTE di S.Pietro in Cariano (Verona) ITALIA  
Tel. 045 6859017 r.a. • Fax 045 7725188 • www.vason.com • e-mail: info@vason.com



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