



PRODUCT INFORMATION

2B FermControl FERMENTATION TECHNOLOGY & OENOLOGY

05/24 TW
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VitiFerm™ BIO Vulcano

ORGANIC DRY PURE YEAST

Blend of two native wild yeasts for a higher flavour diversity in all wines

GENERAL

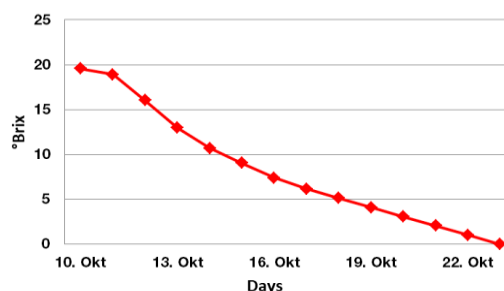
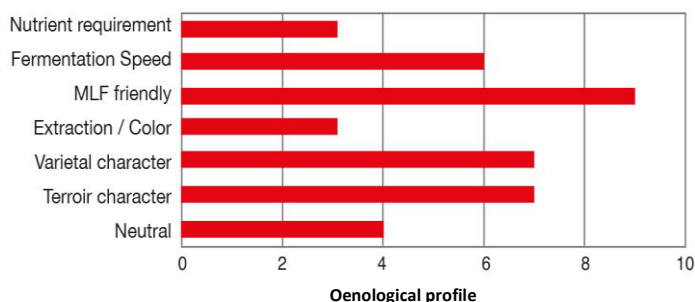
VitiFerm™ BIO Vulcano has been isolated from an organic habitat of the volcanic German-French border region 'Kaiserstuhl'. It is a blend of two wild yeast strains of the species *Saccharomyces cerevisiae* and *Pichia kluyveri*. (DSMZ 33104) Due to the 2B organic production method, **VitiFerm™ BIO Vulcano** is globally the first combination of *Saccharomyces cerevisiae* and *Pichia kluyveri*, and can be applied as every other dried yeast.

Both strains show a high compatibility to each other. Due to their proven natural physiological properties, they were selected to produce wines with broader flavour diversity. *Pichia kluyveri* is characterized by a wide spectrum of exotic fruit flavours and long-lasting sweet characters on the palate. **VitiFerm™ BIO Vulcano** shows no reductive character, and due to the native pectinase activity of the *Saccharomyces cerevisiae* strain, young wines clarify rapidly.

At the recommended dose rate at inoculation, undesired yeasts and bacteria will be safely suppressed by the *Saccharomyces cerevisiae* strain. **VitiFerm™ BIO Vulcano** shows a linear fermentation kinetic and high completion rate of the sugars with a high alcohol tolerance up to max.16 vol% alc.

OENOLOGICAL PROPERTIES of VitiFerm™ BIO Vulcano

- ▶ Easy to use, globally first yeast blend of *Pichia kluyveri* and *Saccharomyces cerevisiae*
- ▶ Linear fermentation kinetics and high alcohol tolerance.
- ▶ Extended flavour spectrum due to *Pichia kluyveri*.
- ▶ Emphasizes the grape variety and terroir character in every wine.
- ▶ Low nutrient requirements.
- ▶ Rapid clarification after fermentation due to native pectinases activity of the *Sacch. cerevisiae*.
- ▶ Low SO₂ formation, ideal for subsequent MLF.
- ▶ Organically produced and certified according to EC regulations.
- ▶ Free of any chemical ingredients and emulsifiers.



HIGH COMPATIBILITY WITH THE MLF

Due to the very low internal production of SO₂ during fermentation, **VitiFerm™ BIO Vulcano** is ideal for a subsequent MLF. We recommend the 2B MLF starter cultures: **MaloBacti™ HF2, CN1 and AF3**.

RECOMMENDED PARAMETERS IN JUICE

Max. alcohol tolerance: 16 Vol.%
Max. sugar tolerance: 26 °Brix
Recommended temperature range: 16 - 32 °C
*Recommended YAN at 23° Brix: >130 ppm
Max SO₂ at crush at pH 3,2 20ppm

DOSAGE & ACTIVATION



In order to achieve optimal results **VitiFerm™ BIO Vulcano**, please respect below mentioned dose rates for inoculation. Lower dose rates may result in a sluggish fermentation and/or a reduced fermentation completion.

The maximum addition of SO₂ at crush or in the juice stage should not exceed 20ppm at pH 3.2

Application	Normal fermentation conditions	Difficult fermentation conditions
Red wines	25 - 30 g/hL	30 - 40 g/hL
Cold maceration < 15 °C		30 - 40 g/hL
Sparkling wine	25 - 35 g/hL	35 - 60 g/hL
Stuck fermentation		50 - 60 g/hL

Heated macerations or juices should first be inoculated after cooling down to around 25 °C!

We recommend adding **FermControl™ BIO**, in order to achieve optimal sensorial results as well as high fermentation degrees. **FermControl™ BIO** is a one-pouch nutrition supplement for a complete nutrition and supplementation of yeasts during alcoholic fermentation. If YAN is over 130 ppm, no addition of DAP is recommended.

- ▶ If the juice/must has < 23 °Brix/12.5 Baume, we recommend to add 2 x 15 g/hL of **FermControl™ BIO**
- ▶ If the juice/must has > 23 °Brix/12.5 Baume, we recommend to add 2 x 20 g/hL of **FermControl™ BIO**

The first addition of **FermControl™ BIO** should be added two days after inoculation of **VitiFerm™ BIO Vulcano**; the second addition should be added at 2/3 through fermentation!

INGREDIENTS

VitiFerm™ BIO Vulcano is a dry active yeast produced with fully organically certified ingredients only.

It is in absolute compliance with EC regulations **EU 2018/848**. A high production standard warrants highest purity and a maximum live cell count.

VitiFerm™ BIO Vulcano is packaged under CO₂-modified atmosphere.

PACKAGING SIZES AND SHELF LIFE

- ▶ 500 g vacuum aluminium foil bag
- ▶ 20 x 500 g vacuum aluminium foil bag
- ▶ 10 kg vacuum aluminium foil bag

Stored in dry conditions at maximum 18 °C **VitiFerm™ BIO Vulcano** has a shelf life of minimum 36 months. Storage at higher temperatures will influence the product quality. Once the pouch is opened, use all contents within maximum 7 days or store in airtight container at <18 °C to maintain shelf life.

SAFETY

For **VitiFerm™ BIO Vulcano** no specific safety regulations will apply.

It's harmless during transport, storage and handling. There is no risk for humans or the environment.

GENERAL

The water hazard class is 0.
Custom tariff number: 2102 1090



Disclaimer:

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