

Levulia[®] Pulcherrima



Organic yeast to enhance grape aromas

Strain *Metschnikowia Pulcherrima*

➔ TECHNICAL DESCRIPTION

The study of microbiology and the utilization of more and more advanced techniques has confirmed that spontaneous alcoholic fermentations occur thanks to yeasts belonging to different genres operating in succession: during the first fermentation stages in most cases there is the development of apiculated, non-*Saccharomyces* yeasts, generally not presenting a high alcohol resistance but able to contribute also importantly to the aromatic, taste and analytical profile of wines. At a later stage *Saccharomyces cerevisiae* yeasts appear, they are also used in inoculated fermentations because of their higher alcoholigenous power and alcohol resistance, as well as for the wine qualitative improvement.

In the last few years, considering the growing interest towards the inoculation in succession or in co-culture with *Saccharomyces* and non-*Saccharomyces* yeasts, the University of Dijon selected in Burgundy **Levulia Pulcherrima**, a *Metschnikowia pulcherrima* yeast strain, starting from spontaneous fermentations.

Fermentation kinetics

During the trials carried out in mono-culture, **Fermol Pulcherrima** showed to be able to exhaust sugars and to complete the alcoholic fermentation. Its ideal utilization is in association or in succession with other *Saccharomyces cerevisiae* yeasts of the **Fermol** range.

Physical-chemical characteristics

Fermol Pulcherrima displays a low production of volatile acidity and has a fermentation yield comparable to the one of normal oenological yeasts.

Organoleptic characteristics

From the sensorial point of view, the mono-culture *Metschnikowia pulcherrima* gives a higher organoleptic complexity, easily perceptible by consumers, increases superior alcohols and terpenes, giving the wine sweet and summer fruit aromas, while the co-culture is characterized by a higher quantity of superior alcohols, ethyl esters, phenyl-acetate, isoamyl-acetate and terpenes, increasing the complexity and intensity of the aromatic profile. The palate of the wines treated with **Levulia Pulcherrima** shows a higher thickness and volume, such sensations are also confirmed by the remarkable after-taste persistence.

➔ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strain: *Metschnikowia pulcherrima*
- Alcohol tolerance: 11,5% vol.
- Humidity: <10%
- GMO-free and not subjected to ionizing treatments

Levulia Pulcherrima is in accordance with Codex Oenologique International.

➔ DOSES OF UTILIZATION

20-50 g/100 g of crushed grapes or per hL of must.

Nutrition

Add **Fermoplus Starter** or **Enovit** during the first fermentation stages and then proceed with products based on yeast derivatives of the **Fermoplus** range.



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➔ MODALITIES OF UTILIZATION

In mono-culture: add just after the mashing.

In co-culture: inoculate *Levulia Pulcherrima* and after 60 hours add **Fermol** (*Saccharomyces cerevisiae*).

➔ PRECAUTIONS OF USE

- Rehydration: in 10 parts of lukewarm water, max. 38° for 20-30 minutes
- Avoid thermal shocks more than 10°C when inoculating

➔ PACKAGING AND STORAGE

500 g packs in cartons containing 1 kg.

500 g packs in cartons containing 5 kg.

Once opened, store the perfectly closed pack in the refrigerator

Store in a dry and odourless place, at temperatures below 20°C.

Storage in the original sealed package. Mortality: < 10% per year at 10°C.

