



NS FERM Bellissima

.....
Metschnikowia pulcherrima non-Sacch yeast ideal for enhancing grape aromas



→ TECHNICAL DESCRIPTION

NS FERM Bellissima is the result of a research programme based on the biodiversity of musts, which allowed the selection of different non-Saccharomyces species. This selection was carried out from different areas of Burgundy by the research group of the University of Dijon-IUVVB (France).

NS FERM Bellissima, isolated on fresh musts, selected and tested, was chosen for its positive contribution to aromatic complexity and its remarkable ability to limit the development of indigenous species.

NS FERM Bellissima can be used both for bioprotection and for actual primary alcoholic fermentation.

NS FERM Bellissima is a strain belonging to the species *Metschnikowia pulcherrima*, increases higher alcohols and terpenes (particularly farnesol, nerol and geraniol), imparting sweet and summer fruit aromas to the wine. When used in combination with *Saccharomyces cerevisiae* such as FERMOL Chardonnay, Arôme Plus and others, it develops high values of higher alcohols, ethyl esters, acetates (especially phenylacetate and isoamyl acetate) and terpenes, increasing the complexity and intensity of the aromatic profile.

A greater thickness and volume is evident on the palate, and these sensations are also confirmed by the remarkable aftertaste persistence.

The fermentation course of Bellissima, using **FERMOPLUS Non Sacch** as fermentation nutrient, allows fermentation to be completed without sequential additions of other strains. If the alcohol content of the must is high (above 12.5 - 13 % alcohol), a sequential addition of **FERMOL Chardonnay, Sauvignon, Lime** and other strains is recommended, to ensure a smooth and fast final fermentation process.

Production according to traditional methods of active dry yeast formulation guarantees a very important expression of the aromatic notes of the strain and a perfect fermentation course, combined with a longer shelf life and durability of the product itself.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Active dry yeasts (LSA); *Metschnikowia pulcherrima*,

Reference: NS_FERM_BELLISSIMA_TDS_EN_0110424_OENO_Italy





NS FERM Bellissima

→ DOSAGE

10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts warm sugared water at a temperature of 25-30°C for 20-30 minutes. We recommend adding nutrients from the **FERMOPLUS Energy Glu** family to the reactivation water in a 1:4 ratio with the yeast.

Tests show that, with **FERMOPLUS Energy Glu**, the number of cells increases by approximately 30% 6 hours after reactivation. In monoculture add immediately after mashing. In co-culture, inoculate Bellissima; approximately 48 hours later, add the yeast from the FERMOL line (*Saccharomyces cerevisiae*) of your choice.

→ STORAGE AND PACKAGING

Can be stored for 24 months at a temperature below 20°C: 36 months at a temperature below 5°C.

500 g net packs in boxes of 1 kg.

