



PRIMAFLOA VR

Yeast for bioprotection of red wines



→ TECHNICAL DESCRIPTION

PRIMAFLOA VR represents the concept of microbiological must protection. Bioprotection consists of occupying the ecological space within the must with a blend of selected microorganisms that prevent the development of potentially harmful natives.

In a red wine, the aim of using bioprotection is to obtain a blend of microorganisms, vigorous, given the presence on the skins of microorganisms that could have effects harmful to the wine.

PRIMAFLOA VR is an organic formulation where, at the base of the formulation, we find *Metschnikowia pulcherrima*, which allows the must to be microbiologically colonised with a selected microorganism; it also helps to eliminate Brettanomyces yeasts, which are sensitive to even very small quantities of pulkerrimic acid, which this yeast produces. This advantage is becoming increasingly important in areas of the world where, due to climate change, the indigenous flora on the skins has increased significantly, due to higher pHs. This is exacerbated by the reduction of pesticides in the vineyard and organic cultivation, which contribute to the increased presence of microorganisms on the grape skins.

PRIMAFLOA VR is a blend containing non-*Saccharomyces* yeast strains of the species *Metschnikowia pulcherrima* and *Saccharomyces cerevisiae*. The latter is suitable for colonising the must of black grapes. In order to maximise the performance of the yeasts in **PRIMAFLOA VR**, a yeast derivative has been added to the blend that is ideal for the growth of the yeasts in the formulation. It is thus possible to inhibit the development of indigenous microorganisms even in the absence of SO₂. In addition, the yeast hulls in the derivative help detoxify the medium, an important condition for alcoholic fermentation. The use of **PRIMAFLOA VR** makes it possible to reduce sulphur additions at mashing and to ferment with very low SO₂ values, close to 0. This results in wines with soft tannins and a very fruity bouquet.

PRIMAFLOA VR must be used directly on the grapes from the first moment of harvesting, after dissolution in water, at least 1:10, even in higher volumes of water to facilitate proper dispersion on the grapes. In order to ensure that alcoholic fermentation runs smoothly, it is necessary to inoculate the must with the yeast once the decision has been made to proceed with fermentation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Active dry yeast (ADY): *Metschnikowia pulcherrima*, (selected in collaboration with the Institut Universitaire de la Vigne et du Vin - IUUV, Université de Bourgogne) *Saccharomyces cerevisiae* selected by UNIMORE (Università di Modena e Reggio Emilia), specific yeast derivatives.

Reference: PRIMAFLOA_VR_TDS_EN_0220424_OENO_USA





PRIMAFLORA VR

→ DOSAGE

From 3 to 8 g/ql on grape harvesters or in hoppers depending on grape conditions.

→ INSTRUCTIONS FOR USE

Rehydrate in non-chlorinated water at room temperature if in the vineyard, and at 25/30 °C in the cellar.

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 1 kg or 4 kg.

