

VitiFerm™ BIO Rubino Extra

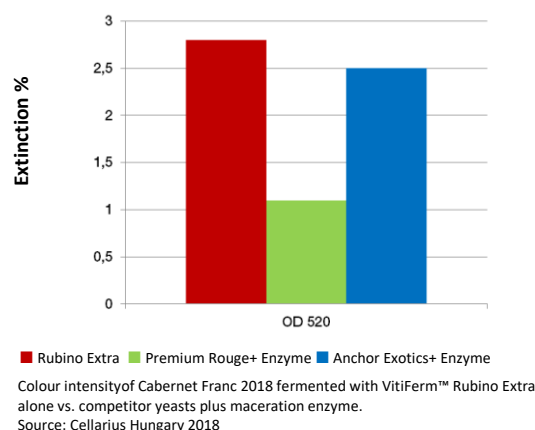
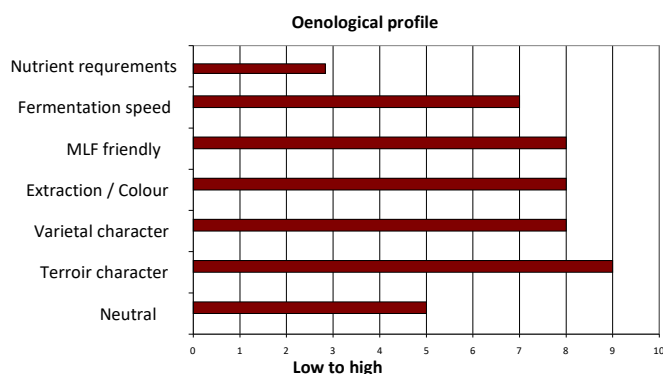
ORGANIC OENOLOGICAL YEAST
for red wines full of character

GENERAL

VitiFerm™ BIO Rubino Extra is the first yeast strain that is being proceed certified organic on the bases of organic substrates only in the world (Species *Saccharomyces cerevisiae*), which has been carefully selected from a complete organic habitat. In the selection process, special attention was given to select a strain with special properties in order to ferment red wines. This yeast strain has been selected due to its proven natural physiological features of a naturally given enzymatic extraction capacity. **VitiFerm™ BIO Rubino Extra** enhances therefore naturally the colour intensity and the flavour typicity, in order to produce wines dominated by the impact of the particular terroir and selected grape variety.

OENOLOGICAL PROPERTIES of VitiFerm™ BIO Rubino Extra

- Combines flavour diversity of Non-*Saccharomyces* yeast with fermentation security of *Saccharomyces* yeasts.
- Broad flavour spectrum and high alcohol tolerance.
- Self-maceration features for the Rubino Extra due to elevated Xylase activity.
- Emphasizes ideally varietal and Terroir character in every wine.
- Low nutrient consumption.
- Low SO₂ formation, ideal for the ongoing MLF.
- Fully organic certified according to the EC regulations.
- Chemical and emulsifier free. Totally allergen free



HIGHLY COMPATIBLE WITH MLF

Due to a very low formation of SO₂ during the fermentation **VitiFerm™ BIO Rubino Extra** is an ideal partner for a followed MLF. WE recommend the 2B MLF starter cultures: **MaloBacti™ HF2, CN1 and AF3**.

REQUIRED BASE PARAMETER IN JUICE

Max. Alcohol tolerance: 17 Vol. %
Max. Sugar level: 28 °Brix
Temperature range: 16-32 °C
Minimal YAN: > 130 ppm

DOSAGE & ACTIVATION



In order to achieve optimal results **VitiFerm™ BIO Rubino Extra** please add below mentioned dosage rates to the juice. Lower dosage rates may result in a delayed fermentation and/or a reduced fermentation degree.

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 20 °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 additional addition of DAP is required.

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

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

INGREDIENTS

VitiFerm™ BIO Rubino Extra 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 Rubino Extra** 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 20 °C **VitiFerm™ BIO Rubino Extra** has a shelf life of minimum 42 months. Storage at higher temperatures will influence the product quality. Don't freeze. Once the pouch is opened, use all contents within maximum 7 days.

SAFETY

For **VitiFerm™ BIO Rubino Extra** 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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