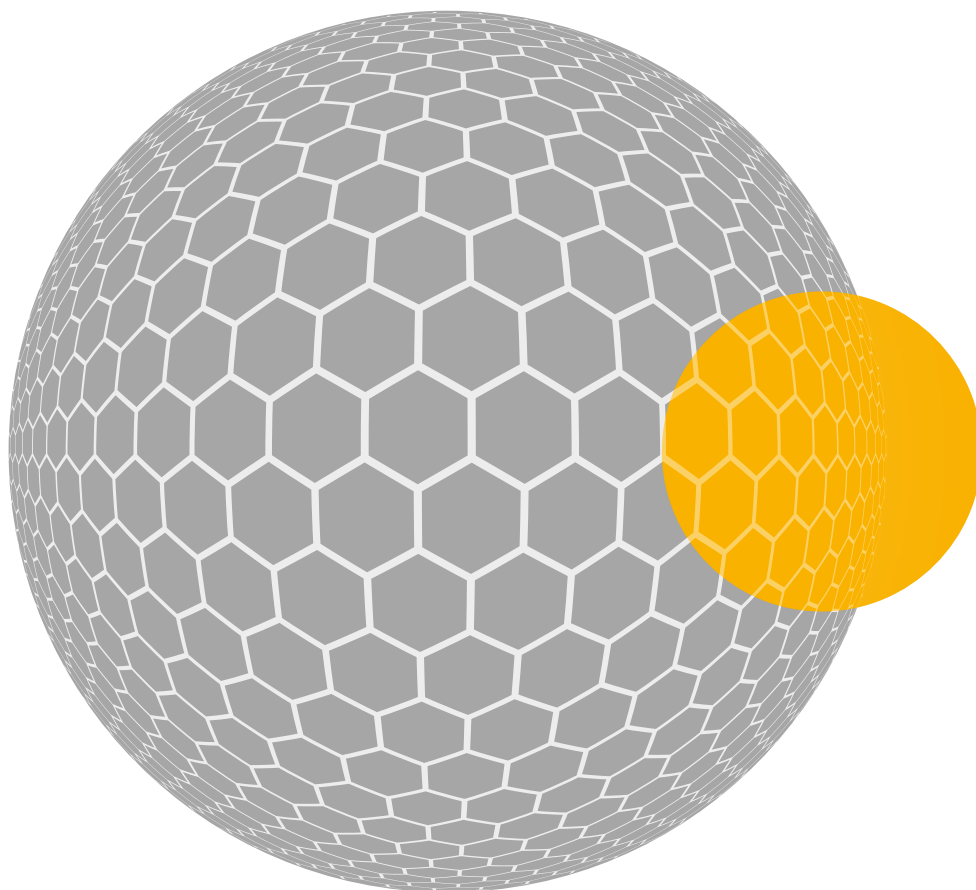


BLASTOSEL RANGE

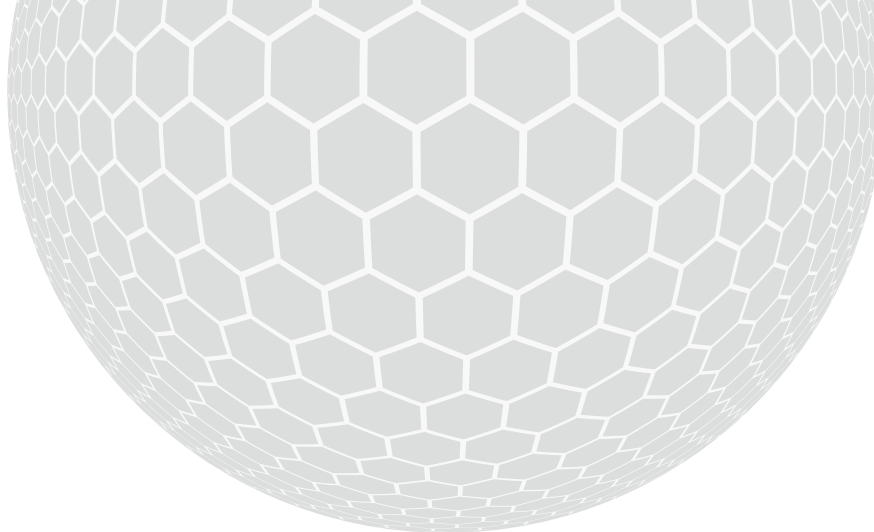
Blastosel

wine yeasts



As different as your needs

Safe, Problem-Free Fermentation and Good Aromas



Yeast and fermentation

At the very beginning of alcohol fermentation, the indigenous yeasts from the grape, most of which belong to the non-*Saccharomyces* gender, develop rapidly and then disappear because of their poor resistance to alcohol, leaving space for the *Saccharomyces* yeasts which prevail, due to their own characteristics, thus dominating the space.

Many believe that natural yeast characterises the wine inasmuch as it is an expression of the *terroir*. However, because of the production of higher alcohols, acetates and phenolic compounds produced by indigenous yeasts, the wine often tends to become uniform in flavour, losing both the distinctive characteristics of the grape and the *terroir*. In many cases, in fact, it has been found that spontaneous fermentation tends to “flattening” the wine which, consequently, loses its own characteristics – typical of the territory, and start to resemble each other.

Inoculation of the selected yeast musts belong to the *Saccharomyces* gender, they prevail over the indigenous yeasts and tend to overcome them. However, the indige-

nous yeasts, a heterogeneous variety of strains in competition, are vital as long as the must conditions permit it. Here, therefore, the use of selected yeast in oenology guarantees a rapid beginning to alcoholic fermentation, and permits the limited use of sulphites, without risking the early oxidation of the must.

The great advantage of using selected yeasts, besides the ones described above, is that of being able to start controlled fermentation, thanks to the fact that with reference to every specific strain used, its identity is already known and possesses precious information to start alcoholic fermentation under excellent conditions. Alcohol tolerance, the ideal fermentation temperature range, the nutritional requirements, the aromatic contribution brought are all fundamental elements that allow the oenologist to choose the right strain for the type of wine he wishes to obtain.

All this leads to obtaining safer results, which can be repeated, avoiding the production of undesired compounds and any fermentation arrest.

Blastosel yeasts for white wines

Blastosel FR95



15% v/v



13-22 °C



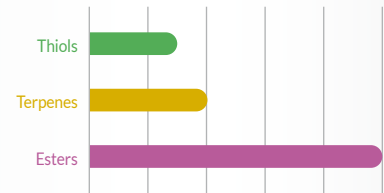
low

For white wine with a strong character, fruity and ready-to-drink where you wish to enrich its aromatic range with aromas perfectly integrated into the vine's natural heritage.

Packaging:

- 500 gram vacuum packs
- 10 kg vacuum pack boxes

AROMATIC CONTRIBUTION



Blastosel White Feel



14.5% v/v



15-24 °C



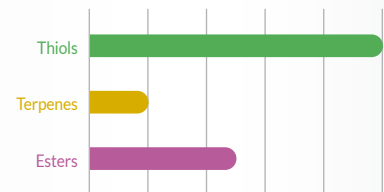
low

Yeast for white and rosé wines, to provide them with long lasting and decisive exotic fruit aromas. Elegant and perfectly integrated fresh fruit notes.

Packaging:

- 500 gram vacuum packs
- 10 kg vacuum pack boxes

AROMATIC CONTRIBUTION



Blastosel P346



14.5% v/v



10-18 °C



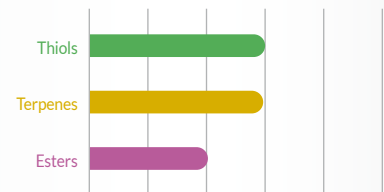
medium

Yeast for the fermentation of aromatic white wine. Excellent in the production of sparkling, *Charmat*, aromatic and fresh wine (citrus fruit, white flowers). Regular and safe fermentation, even when there are low temperatures.

Packaging:

- 500 gram vacuum packs
- 10 kg vacuum pack boxes

AROMATIC CONTRIBUTION



Blastosel Delta



18% v/v



14-32 °C



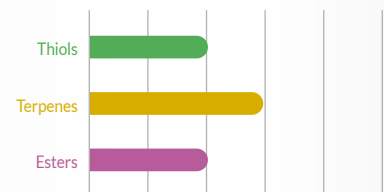
low

Characterised by regular and rapid speed and by clean fermentation, even under difficult conditions.

Packaging:

- 500 gram vacuum packs

AROMATIC CONTRIBUTION



Blastosel yeasts for red wines

Blastosel Grand Cru



17.5% v/v



20-30 °C



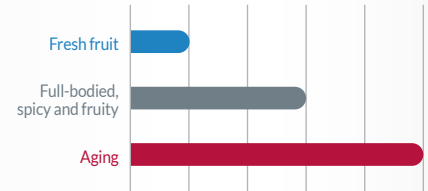
medium
low

For important red wines, where you wish to develop intense aromas (spicy and fruity, in general), it does not produce sulphur flavours.

Packaging:

- 500 gram vacuum packs
- 10 kg vacuum pack boxes

AROMATIC CONTRIBUTION



Blastosel Delice



15.5% v/v



18-32 °C



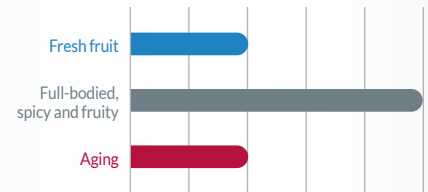
medium
high

Yeast for red wines with a high degree of polysaccharide and mannoprotein release for complex, top of the range wine; furthermore, it has a complex, spicy and aromatic profile.

Packaging:

- 500 gram vacuum packs
- 10 kg vacuum pack boxes

AROMATIC CONTRIBUTION



Blastosel Lambda



17.5% v/v



16-30 °C



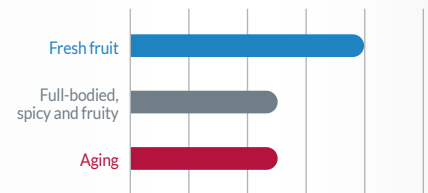
medium
low

Yeast for red wine-making, if you wish to exalt the varietal notes of fresh fruit.

Packaging:

- 500 gram vacuum packs

AROMATIC CONTRIBUTION



LEGEND



Alcohol
tolerance



Fermentation
temperature



Nutritional
requirements

Yeast for white, red and rosé wines

Blastosel Horizon



14.5% v/v



15-30 °C



medium

A strain that has been chosen for its strong fermentation capacities and predominance.

Packaging:

- 500 gram vacuum packs
- 10 kg vacuum pack boxes

● Blastosel yeasts for rosé wines

Making rosé wines is a delicate process requiring the utmost care in following the protocol for each operation and where fermentation temperatures have to be kept moderate. Therefore, the yeast used will have to have a good level of cryophilia (adaptation to the cold) – this is the number one criterion for this type of starter.

The Blastosel yeasts recommended for making rosé wines are:

- *Blastosel FR95*
- *Blastosel P346*
- *Blastosel WhiteFeel*

● Making sparkling wines with Blastosel P346

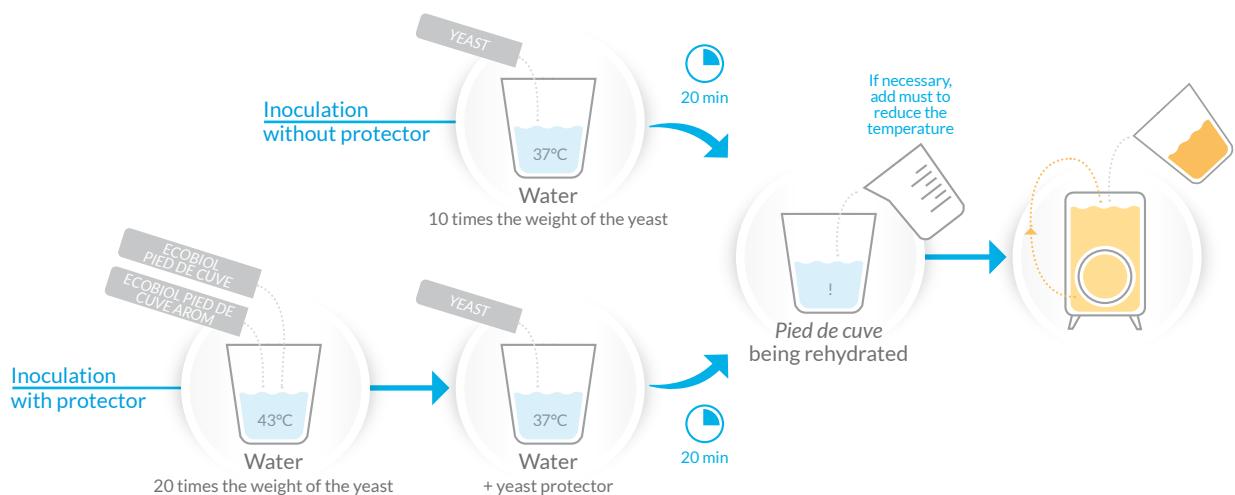
Suitable for preparing a *Pied de Cuve* before second fermentation, *Blastosel P346* is an ideal strain for starting off refermentation in the autoclave when using the *Charmat* method.

Blastosel P346 can develop a large amount of white-fruit and exotic-fruit aromas, resulting in balanced tastes with plenty of mineral notes.

👇 BLASTOSEL YEAST REHYDRATION PROTOCOL

To attain the best technical results and expression of aromas from Blastosel yeasts, we recommend using the following products during rehydration: **Ecobiol Pied de Cuve** and **Ecobiol Pied de Cuve Arom**, following the protocol shown in fig.1

fig.1



Inoculate immediately when the tank is full. Do not exceed 10 degrees centigrade between the various steps. The entire preparation must not exceed 45 minutes. Do not use must for yeast rehydration

Blastosel

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