IOC
Révélons votre différence

IOC Di-Vina™

ACTIVE DRY YEAST — TECHNICAL SHEET

Softness, fullness and foam stability for sparkling wines

OENOLOGICAL APPLICATIONS

IOC DI-VINA ™ is the result of a research programme aimed at exploiting yeast biodiversity to contribute to the quality of sparkling wines.

It combines the exceptional sensory properties of a specific *Hanseniaspora vineae* strain with the fermentative robustness of a complementary *Saccharomyces cerevisiae* yeast. Through its early autolysis during primary alcoholic fermentation and its release of active yeast compounds, it improves the roundness of sparkling wines, as well as coating the acidity and aggressiveness of the bubbles on the palate.

Its release of polysaccharides also contributes to the stability of the sparkling wine's foam and length on the palate.

IOC DI-VINA ™ also contributes to elegance and aromatic complexity.

OENOLOGICAL CHARACTERISTICS

- Species: *Hanseniaspora vineae*, *Saccharomyces cerevisiae.*
- Killer factor: active K2 (*S. cerevisiae*).
- Alcohol resistance: moderate (at least 13.5% vol.).
- SO_2 resistance: moderate (≤ 5g/hL).
- Nitrogen requirements: moderate.
- Ensures regular fermentation between 15°C and 25°C.
- Latency phase: short. Inoculation immediately after vattingis highly recommended for optimum performance, as is rehydration in the presence of a protector in the case of high alcohol levels.
- Fermentation speed: moderate.
- Production of volatile acidity: low to moderate.
- SO_2 production: very low.
- Compatibility with lactic acid bacteria in co-inoculation or sequential inoculation: low/medium.

The use of INOBACTER™ is recommended for low pH levels (<3.15).

MICROBIOLOGICAL CHARACTERISTICS

- Revivable yeasts: > 10 billion cells/g.
- Microbiological purity: less than 10 wild yeasts per million cells.

DOSAGE AND IMPLEMENTATION

- Dosage: 20 to 30g/hL
- Simplified rehydration if using ACTIPROTECT EXPRESS ™: in water at room temperature (>15°C), without acclimatising the yeast to the temperature of the must. Otherwise, proceed with the following steps:
  - Rehydrate in 10 times its weight in water at 37°C. Direct rehydration in must is not recommended. It is essential to rehydrate the yeast in a clean container.
  - Stir gently and leave to stand for 20 minutes.
  - If necessary, acclimatise the yeast to the temperature of the must by gradually adding more must. The temperature difference between the must to be inoculated and the rehydration medium should never be greater than 10°C.
  - The total duration of rehydration should never exceed 45 minutes.
  - In difficult conditions, rehydrate in the presence of an ACTIPROTECT™ protector.
  - Nutrition: do not use ammonium salts before mid AF. Adding thiamine (or a nutrient containing it) after yeasting is essential. Our recommendation: add ACTIVIT O ™ at 40g/hL at yeasting, then, if the initial assimilable nitrogen is essential. Our recommendation: add ACTIVIT O ™ at 40g/hL to the yeast, then, if the initial assimilable nitrogen is less than 120mg/L, add an additional supplement a third of the way through AF (organic nutrient or even DAP at 20-40g/hL).

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VERSION 09.04.2025

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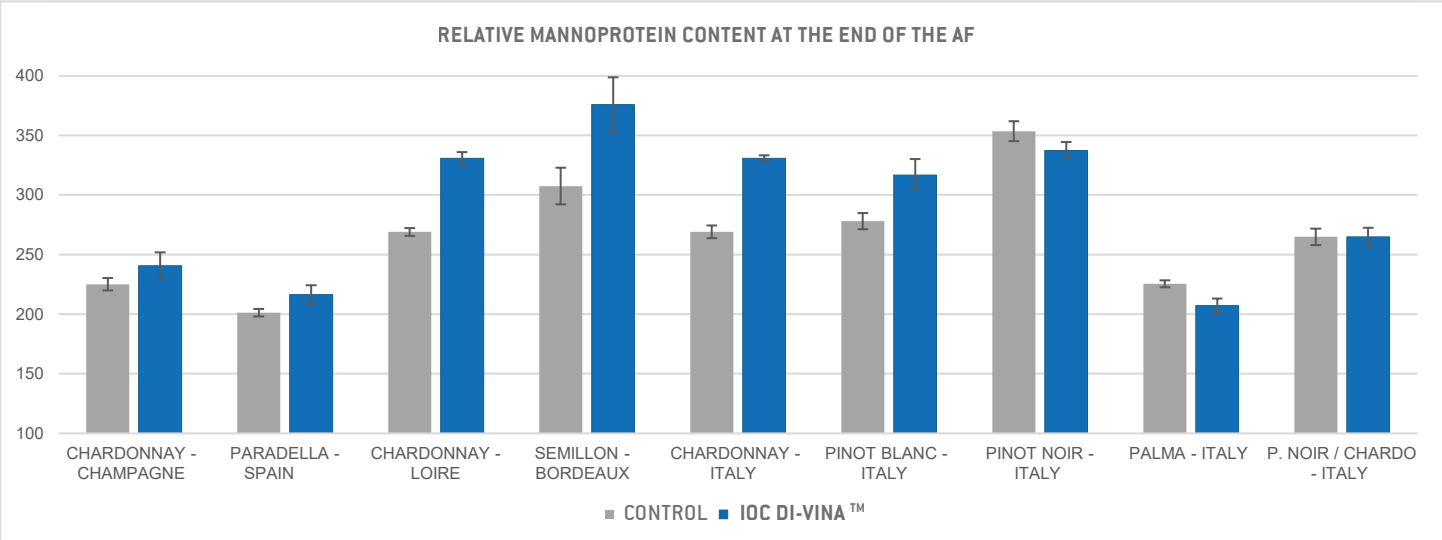
PACKAGING AND STORAGE

- Vacuum-packed 500g polyethylene aluminium laminate sachet.
- Store cold (4-11°C) and dry. Once opened, the product must be used quickly.

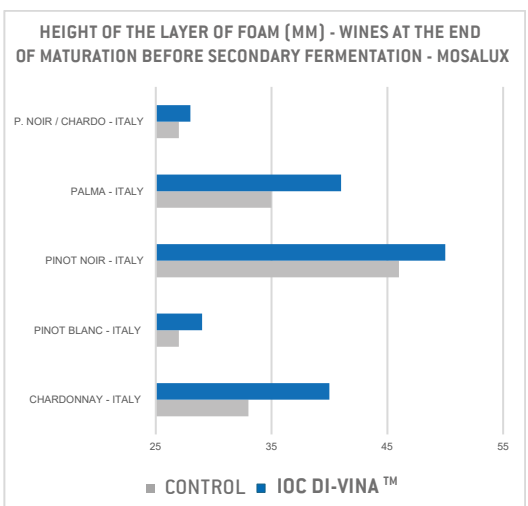
EARLY RELEASE OF POLYSACCHARIDES: IMPROVED MOUTHFEEL AND ACCELERATED AGEING

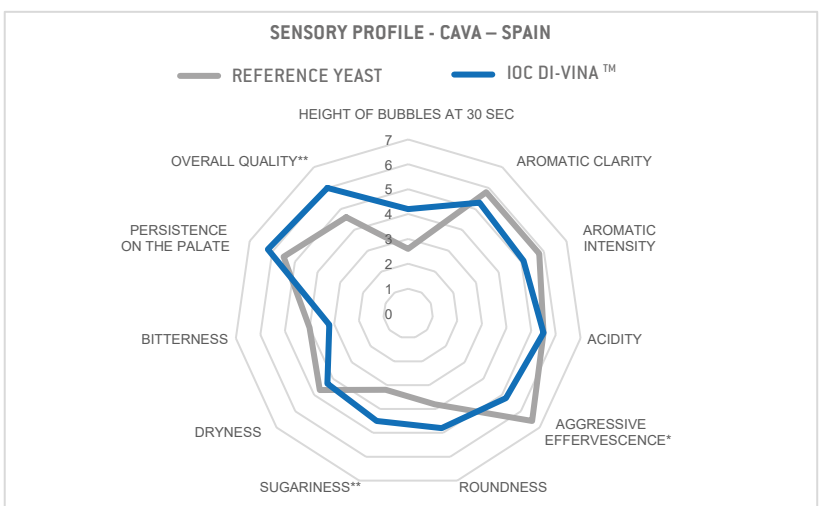


Hanseniapora vineae is a species of yeast known for its early autolysis during alcoholic fermentation. In **IOC DI-VINA ™**, this ability seems to be perfectly expressed. It makes it possible to obtain a higher polysaccharide content at an early stage, before the start of ageing on the lees, making it possible to consider shorter ageing periods for sparkling wines.
This feature of **IOC DI-VINA ™** also makes it a tool of choice for limiting the use of coating additives, such as gum Arabic.

CONTRIBUTION TO FOAM STABILITY

The proteins and polysaccharides released during autolysis of **IOC DI-VINA ™** are likely to protect the bubbles of sparkling wines during their ascent and thus stabilise the foam formed in the glass. This is the repeatable trend we observe in our trials. The aggressiveness of the bubbles on the palate is also reduced.





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