



Winemakers throughout the world have been putting their trust in FERMIVIN yeasts since the 1970s. They can be used to produce all styles of wine, meeting market and consumer demands.

OENOBANDS is proud of this heritage and draws on over 40 years' accumulated experience to continue developing new fermentation solutions. FERMIVIN yeasts are selected in collaboration with wine growers and technical institutes. They are then cultivated, dried and checked in our factories to ensure their authenticity, high performance and quality.

FERMIVIN

Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

IT61

Saccharomyces cerevisiae var. cerevisiae
LW61 - VALIDATION OENOBANDS

INTENSE TROPICAL WHITE AND ROSÉ WINES



WINEMAKING

Fermivin® IT61 promotes aromatic expression (even in neutral varieties) and complexity in white and rosé wines. The aromas are described as exotics, tropical fruits and pineapple. It also contributes to an ample mouthfeel, particularly when lees contact is applied (recommended for tank and barrel fermentations). Particularly low VA production is a noticeable fermentative property.



SCIENCE & TECHNOLOGY

Fermivin IT61 has a significant production of aromas of ethyl esters and thiols in varieties with precursors. In comparative tests, in wineries, with reference yeasts generally found in the market, the wines produced with Fermivin IT61 were described by the winemakers as the most complex and intense at the same time.

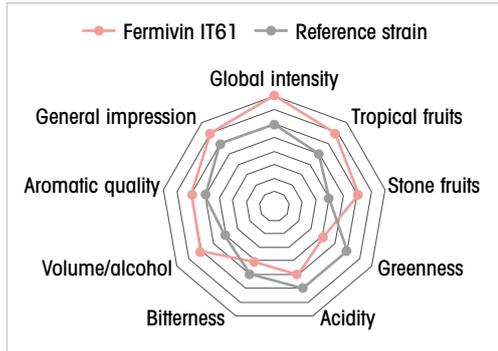


Figure. Sensory tasting of wines fermented with Fermivin IT61 compared to a reference strain in the market (Italy).



TASTING NOTES

Aromatic, fresh fruit driven white styles, medium-full bodied whites showing fruit flavor richness, complexity and mouthfeel. Very intense and clean, citrus/zesty with predominant grapefruit notes. Good mouthfeel, very long finish and persistence.



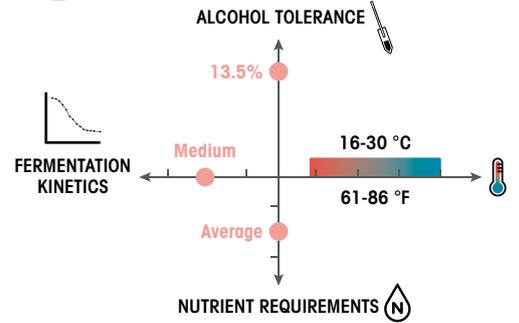
TESTIMONIAL

« Very aromatic wines, on the thiols/tropical style (Pineapple, grapefruit) but quite elegant. Very interesting profile for Vermentino. The wine was definitely the most complex and intense at the same time. »

A winemaker from Sardinia, Italia.



OENOLOGICAL PROPERTIES



METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/l
Glycerol production	5 - 7 g/l
Volatile acid production	< 0.15 g/l
Acetaldehyde production	< 20 mg/l
H ₂ S production	Low
Killer factor	Killer



HISTORY & DEVELOPMENT

Strain LW61 has been obtained from Gist-brocades' wine yeast collection and validated in 2019 by OENOBANDS.



DOSE & PACKAGING

Fermivin IT61 contains more than 10 billion active dry yeast cells per gram. Recommended dose: 20 g/hl. Packaging: 500 g vacuum-sealed packets. Must be stored in its sealed, original packaging in a cool (5-15 °C), dry place.

OENOBANDS SAS

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