

## EXPERTI METSHIELD

*Metschnikowia pulcherrima*

### DESCRIPTION

Non-*Saccharomyces* yeast strain belonging to the species *Metschnikowia pulcherrima* selected by Experti for its positive contribution to aromatic complexity and for its remarkable capacity to limit the development of unwanted microbial populations. Experti Metshield can be used both for bioprotection and for actual alcoholic fermentation. It is characterized by its peculiar enzymatic activities active in the must that allow the release of terpenes (particularly linalool and geraniol) and thiolic aromas. Furthermore, it possesses excellent ethanol tolerance (up to 12.5-13%). The fermentation process of Experti Metshield, using Provital Thiol as fermentation nutrient, allows fermentation to be completed without having to resort to sequential inoculation with other *S. cerevisiae* strains. If the potential alcoholic strength of the must is high (above 12.5-13% alcohol), sequential addition after 48-72 hours of the chosen yeast strain from the Maurivin or Experti line is recommended to ensure regular and fast completion of the final fermentation phases.

### COMPOSITION

Active dry yeast (*Metschnikowia pulcherrima*).

### USAGE INSTRUCTIONS

Rehydrate in 10 parts of lukewarm water at 25-30°C for about 15 minutes. The addition of Provital Energy ST to the reactivation water is recommended, in a 1:4 ratio with the yeast. Gradually add small quantities of must to the solution, paying attention to thermal shock (max 10°C), stir and wait for another 15 minutes. Repeat the operation until complete acclimatization of the yeast to the temperature. Finally, add to the must through pumping over.

### DOSAGE

A dosage of 10-30 g/hL is recommended

### PACKAGING

500 g packets

### STORAGE

The product is vacuum-packed.

Unopened package: store in a cool place (temperature below 20°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated; use the product within a short time.

### HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.