NS FERM Tiotoru

Non-Saccharomyces yeast ideal for the development of thiols and esters

TECHNICAL DESCRIPTION

NS FERM Tiotoru is a yeast belonging to the Torulaspora delbrueckii species. It is the result of a research project based on the biodiversity of musts that has enabled the selection of different non-Saccharomyces species. This selection was carried out from different areas of Burgundy by the research group of the University of Dijon-IUVVB (France).

NS FERM Tiotoru, which was isolated on fresh musts, carefully selected and tested, was chosen for its positive contribution to aromatic complexity and its notable ability to limit the development of volatile acidity-producing species.

NS FERM Tiotoru can be used for both bio-protection and genuine primary alcoholic fermentation.

Among the most frequently produced aromatic notes are passion fruit, grapefruit and tomato leaf. Given the specific nature of the yeast, this clear and deep bouquet can be perceived, given the limited production of other odorous compounds that could interfere. Other varietal notes can be found in the profile, if they come from the intrinsic characteristics of the variety. **NS FERM Tiotoru**, being a yeast very oriented towards a certain family of thiol aromas, when fermenting almost neutral varieties, if one wishes to obtain wines with very complex aromas, a co-inoculation with other strains with different characteristics is recommended.

The fermentation course of **NS FERM Tiotoru**, using **FERMOPLUS Non Sacch** as fermentation nutrient, allows fermentation to be completed without sequential additions of other strains. If the alcohol content of the must is high (above 12.5 - 13 % alcohol), a sequential addition of **FERMOL Chardonnay, Sauvignon, Lime, PB 2033, Candy** and other strains is recommended, to ensure a smooth and fast final fermentation.

Thanks to its rapidity of implantation, **NS FERM Tiotoru** is able to rapidly compete with indigenous yeasts by inhibiting unwanted indigenous flora, resulting in wines with very low volatile acidity. This characteristic makes it ideal for the vinification of wines with low SO_2 or even without sulphur dioxide.

NS FERM Tiotoru is also ideal for the vinification of very fresh and fragrant rosé wines. The distinct aromatic notes of tropical fruits and citrus fruits match the aromatic requirements of rosé wines, which are now in great demand on the market.

Production according to traditional methods of active dry yeast formulation guarantees a very important expression of the aromatic notes of the strain and a perfect fermentation course, combined with a longer shelf life and durability of the product itself.

Reference: NS_FERM_TIOTORU_TDS_EN_0110424_OENO_Italy

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NS FERM Tiotoru

COMPOSITION AND TECHNICAL CHARACTERISTICS

Active dry yeasts (LSA); *Torulaspora delbrueckii.*

DOSAGE

10 to 30 g/hL.

INSTRUCTIONS FOR USE

Rehydrate in 10 parts warm sugared water at a temperature of 25-30°C for 20-30 minutes. We recommend adding nutrients from the **FERMOPLUS Energy Glu** family to the reactivation water in a 1:4 ratio with the yeast.
Tests show that, with **FERMOPLUS Energy Glu**, the number of cells increases by approximately 30% 6 hours after reactivation. In monoculture add immediately after mashing. In co-culture, inoculate **NS FERM Tiotoru**; approximately 48 hours later, add the selected FERMOL line yeast (Saccharomyces cerevisiae).

STORAGE AND PACKAGING

Can be stored for 24 months at a temperature below 20°C: 36 months at a temperature below 5°C.

500 g net packs in boxes of 1 kg.

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