

- Obtains the highest qualitative performance from the yeast

THE WINE CELLAR MANAGER LIKES IT BECAUSE:

- It simplifies the preparation of the pied-de-cuve
- It does not create foam problems
- They only need intervene to add MYCOSTART and MCR

In numerous ITALIAN and EUROPEAN cellars, the MYCOSTART & MYCOSTARTER synergy has simplified the preparation of the pied-de-cuve up to 20kg of active dry yeast.

MYCOSTARTER COMPACT – MYCOSTARTER PLUS

Equipment for the reactivation of Active Dry Yeast in compliance with the MYCOSTART protocol, in fully automatic mode.

MANAGEMENT OF THE MAIN FUNCTIONS (executable in sequence)

- 1) **REACTIVATION** of Active Dry Yeast;
- 2) **ACCLIMATIZATION** of the fermentation starter to the must / wine;
- 3) **INOCULATION** of the fermentation starter into the mass to be fermented;
- 4) **PREPARATION OF FERMENTATION STARTER** in the system tank or in an external tank (PLUS version only);
- 5) **AUTOMATIC WASHING & CHEMICAL SANIFICATION.**

MAIN ADVANTAGES

- 1) **GREAT CAPACITY:** possibility to reactivate up to 30 Kg (Compact) or 50 Kg (Plus) of Active Dry Yeast, thanks both to the size of the tank and the innovative system that limits the formation of foam;
- 2) **AUTOMATIC DISSOLUTION OF THE YEAST:** it avoids formation of lumps while guaranteeing also the maximum yield and viability of the yeast, in total autonomous functionality;
- 3) **ACCLIMATIZATION TO THE MUST / WINE:** through a controlled addition of fresh must or wine, without any thermal shock;
- 4) **POSSIBILITY OF FERMENTATION STARTER PREPARATION:** in the system tank or in an external tank (PLUS version only), in order to modulate the system according to the cellar requirements.

