



## TITOLO SETTORE

# A novel *saccharomyces cerevisiae* strain for authentic lison pramaggiore doc wines

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## What we are looking for

Technology is available for licensing and/or co-development

## What it is needed for?

The use of selected yeasts is a common practice in oenology which consists in adding these microorganisms in the form of dry formulations (active dry yeasts) or in paste to the must immediately after grape pressing in order to ensure prompt and technologically correct fermentation of the grapes.

However the yeast strains come from different parts of the world and are therefore often completely foreign to the territories in which they are used. The use of these "universal" yeasts has led to a "flattening" of the characteristics of the wines and in particular the loss of the characteristic typicality linked to the "terroir".

The present invention relates to a yeast strain belonging to the *Saccharomyces cerevisiae* species and a strain selection method of ecotypical yeasts of the genus *Saccharomyces* suitable for fermentation alcoholic, particularly of grapes.

This yeast strain, selected from 729 strains in the Lison Pramaggiore DOC, is able to carry out the fermentation in an optimal way and at the same time to give the wine the typical notes of the wines of the area

## Advantages

The invention is the only yeast selected in the Lison Pramaggiore DOC area. This strain confers to the wines of the area, in particular the Lison Classico, the organoleptic characteristics considered typical of this wine.

## Applications

- Commercial formulations of different types (yeast in powder, paste or liquid form);
- Winemaking process in wineries.

## TRL scale

