

YEASTS

These mysterious elements that turn the juice in wine are not an inert substance that magically ferments a substrate but **a population of minuscule living fungi that inhabit the skin of the berries** and includes thousands of subspecies, each with a specific role in the fermentation process.

The majority of these species release other substances besides ethanol that **have an influence on the taste of wine**, but some subspecies can also create vinification or organoleptic problems.

For this reason most of the wines on the market are made using **selected yeasts** coming from specialised industries that, using modern technologies can eliminate all “inconvenient” families and create instead families made only of “safe” yeasts. These in turn will produce wines with a “safe” taste.

What is the implication of this procedure? As usual, not everyone will agree on one answer, but we feel that this system has flattened all differences among the wines all over the world. When every producer on the planet uses the same industrial yeasts, even if they are differentiated according to the final flavour that one wants to obtain, it is inevitable that the range of taste gets dramatically reduced.

The choice to use only the yeasts available on the grapes’ skin expose the producer to more risks but in turn it generates wines with a wide assortment of flavours and personality.

This will make each wine truly unique.