



# FERMOL Aromatic

Yeast for white and aromatic varietal wines



## → TECHNICAL DESCRIPTION

The yeasts offered by AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range available is characterized by its ability to generate aromatic precursors, to produce fermentation esters and acetates in variable quantities and proportions, to synthesize glycerine, acids and mannoproteins. All the selected yeast strains are technologically highly characterized, and produce extremely limited quantities of compounds which could interfere with wine's quality.

Wines obtained with **Fermol Aromatic** display, already at the end of fermentation, a noticeable fragrance and olfactory liveliness, due to the production of a significant quantity of fermentation aromas, which make it the ideal yeast for neutral cultivars and young wines. It is also characterized by very regular sugar-conversion cinetics, making it easier to control fermentation temperatures.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

*Saccharomyces cerevisiae* r.f.cerevisiae.

## → DOSAGE

From 10 to 30 g/hL.

## → INSTRUCTIONS FOR USE

Rehydrate in 10 parts lukewarm water, to which sugar has been added, max. 38°C for at least 20-30 minutes.

## → STORAGE AND PACKAGING

24 months at below 20°C, 36 months at a temperature below 5°C.

500 g net packets.

