



# FERMOL Arôme Plus

Yeast for varietal aromatic white 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.

**Fermol Arôme Plus** produces intensely aromatic wines, in which the varietal nuances of the cultivar harmoniously combine with the fermentative aromas produced by the yeast.

**Fermol Arôme Plus** highlights the floral notes and produces wines with an elegant taste supported by good acidity. It is POF negative, that is, it does not produce volatile phenols which, when found in high quantities, negatively affect wine by giving it unpleasant olfactory connotations reminiscent of paint. This strain is highly resistant to high alcoholic content and sulphur dioxide and is able to start fermentation even at low 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.

