FERMOL Aromatic

Yeast for white and aromatic varietal wines

GMO FREE

⇢ 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

Active Dry Yeast (ADY) (Saccharomyces cerevisiae), emulsifier E-491

⇢ 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.
It is suggested the addition of Fermoplus Energy to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy increases the number of live cells by about 30% 6 hours after the reactivation.

⇢ ADDITIONAL INFORMATION

Saccharomyces cerevisiae ph.r. *cerevisiae*.

⇢ STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 10 kg.
10 kg net bags.

Reference: FERMOL_AROMATIC_TDS_EN_0250926_OENO_Italy

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