



FERMOL® Iper R

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.

Fermol Iper R is a yeast studied to satisfy the needs of the most modern production technologies of white and rosé wines. It is a strain able to release and transform sulphured aromatic precursors present in grapes and above all preserved with hyper-reduction. The aromatic outline of wines fermented with **Fermol Iper R** is complex and rich in floral and tropical fruit nuances, where aromatic notes reminiscent of passion fruit, pineapple, grapefruit, sage and box buds are highlighted.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeast (number of viable cells > 10¹⁰ UFC/g). It contains sorbitan monostearate (E491).

→ 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 GLU 3.0 to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy GLU 3.0 increases the number of live cells by about 30% 6 hours after the reactivation.

→ ADDITIONAL INFORMATION

Selected and controlled by Prof. P. Giudici and A. Pulvirenti, Microbiology Laboratory of Agricultural Science Department, University of Modena and Reggio Emilia (Italy). *Saccharomyces cerevisiae ph.r. cerevisiae*.

→ STORAGE AND PACKAGING

It is suggested to store at a temperature below 20°C.

500 g net packs in cartons containing 5 kg or 10 kg.

Reference: FERMOL_IPER_R_TDS_EN_1220720_OENO_Italy

