FERMOL Associées

Multipurpose yeast for white and red wines and for refermentations

GMO FREE

⇢ TECHNICAL DESCRIPTION

The yeast offered by the AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range is characterised 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 characterised and produce extremely limited quantities of compounds which could interfere with wine quality.
Fermol Associées is a multi-strain for regular and complete fermentations even under difficult circumstances. The simultaneous use of a *Saccharomyces cerevisiae* ph.r. *cerevisiae* strain (Fermol Primeurs) with a brief latency period and of a *Saccharomyces cerevisiae* ph.r. *bayanus* strain (Fermol Complet Killer) which multiplies strongly even with a high content of alcohol, allows a very regular fermentation run.
Sugar consumption is complete even in the event of sudden changes in temperature or if the must is cooled down with external heat exchangers, as the v. bayanus strain keeps fermenting even at high or very low temperatures. The wines obtained with **Fermol Associèes** display a complex and intense bouquet, thanks to the capacity of the two strains, when associated, to release a range of aromatic precursors wider than the one generated by a single yeast strain.

⇢ 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

Hybrid of *Saccharomyces cerevisiae x bayanus.*

⇢ STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 10 kg.

Reference: FERMOL_ASSOCIEES_TDS_EN_1271029_OENO_Italy

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