FERMOL® Cryofruit

Yeast ideal for fermentations at low temperatures of white and red musts

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 Cryofruit is a strain obtained from the hybridization of a *Saccaromyces cerevisiae x uvarum,* summarizing the characteristics of the two; it has been selected because of its particular metabolism, highlighting a marked tendency to produce high concentrations of glycerine, bringing softness to wines. This strain enables to obtain the highest result when utilized at low temperatures, therefore it is suitable for pre-fermentation cold macerations, subject to very low inoculation temperatures.

Fermol Cryofruit can be used for both white and red musts, leaving soft taste sensations without the aggressiveness often present in grapes that have not reached the phenolic maturity. The peculiarities of the physiological race *Uvarum* enable to obtain wines with a marked acid profile, balanced in the mouth by the high content in glycerine.

Fermol Cryofruit highlights white fruit and floral aromas in white wines, making it ideal for the vinification of neutral and aromatic varieties. Red wines fermented with **Fermol Cryofruit** show an aromatic outline where smells of small red fruits, forest fruits and floral smells are highlighted.
It has a short latency period, is resistant to sulphur dioxide and has a good alcoholigenous power.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeast (number of viable cells $>10^{10}$ UFC/g).
It contains sorbitan monostearate (E491).

DOSAGE

From 10 to 30 g/hL.

Reference: FERMOL_CRYOFRUIT_TDS_IT_1271026_OENO_Italy

AEB SPA • Via Vittorio Arici, 104 - S. Polo 25134 Brescia (Italy) • +39 030 23071 • info@aeb-group.com • www.aeb-group.com

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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

Strain selected and controlled by UNIMORE. Reference PB2021. Hybrid of *Saccharomyces cerevisiae x uvarum.*

STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 5 kg.

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