



FERMOL Killer

Multipurpose yeast ideal for refermentations, white and red 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.

Having a short latency period, **Fermol Killer** is the best remedy for musts that cannot be sufficiently cleaned. Its very good resistance to sulphur dioxide and high temperatures ensures good results under any conditions. **Fermol Killer**, thanks to its good synthesis of esters and acetates and low production of higher alcohols, it yields wines characterised by a fresh and lively bouquet.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast *Saccharomyces cerevisiae*. It contains sorbitan monostereate (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 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 cartons.

Reference: FERMOL_Killer_TDS_EN_0140916_OENO_Italy

