



FERMOL Pulkerrima Select

ADY to enhance wines' aromas. Strain *Metschnikowia pulcherrima*



→ TECHNICAL DESCRIPTION

The study of microbiology and the utilization of always more advanced techniques has confirmed that the spontaneous alcoholic fermentations are carried out by yeasts belonging to different kinds, operating one after the other: in most cases, during the first fermentation stages there is the development of apiculated, non-*Saccharomyces* yeasts, that generally do not have a high alcohol resistance but can contribute even in an important way to the aromatic and taste profile of wines. Later, *Saccharomyces cerevisiae* yeasts appear they are used also in inoculated fermentations because of their high alcoholigenous power and their alcohol resistance and also for the wine qualitative improvement. During the last years, considering the increasing interest towards the inoculum in succession or in co-culture of *Saccharomyces* and non-*Saccharomyces* yeasts, the Dijon University selected in the Burgundy region, starting from spontaneous fermentations, **Fermol Pulkerrima Select**, a yeast belonging to the *Metschnikowia pulcherrima* specie.

During the trials carried out in mono-culture, **Fermol Pulkerrima Select** showed to be able to exhaust sugars and to complete the alcoholic fermentation. Its ideal utilization is in association or in succession with other *Saccharomyces cerevisiae* yeasts of the Fermol range.

Fermol Pulkerrima Select displays a low production of volatile acidity and has a fermentation yield comparable to the one of normal oenological yeasts.

Organoleptic characteristics: from the sensorial point of view, the mono-culture *Metschnikowia pulcherrima* increases superior alcohols and terpenes (in particular farnesol, nerol and geraniol) giving the wine sweet and summer fruit aromas, while the co-culture is characterized by a higher quantity of superior alcohols, ethyl esters, acetates (above all phenyl-acetate and isoamyl-acetate) and terpenes, increasing the complexity and intensity of the aromatic profile. The palate shows a higher thickness and volume, such sensations are also confirmed by the remarkable after-taste persistence.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Activate Dry Yeasts (ADY); *Metschnikowia pulcherrima*.

→ DOSAGE

From 20 to 50 g/100 kg of crushed grapes or per hL of must.

→ INSTRUCTIONS FOR USE

In mono-culture: add just after the mashing.





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In co-culture: inoculate **Fermol Pulkerrima Select** and after 48 hours add Fermol (*Saccharomyces cerevisiae*).

→ STORAGE AND PACKAGING

It is possible to store for 24 months at a temperature below 20°C, 36 months at a temperature below 5°C.

500 g net packs in 10 kg cartons.

