FERMOL® MPF

Yeast for young red, nouveau type and rosé wines

ALLERGEN FREE 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.
Association of yeasts with a short latency stage at low temperatures, ideal for modern vinification technologies aimed to the obtainment of wines with intense and lively colours and with a fruity aromatic profile. **Fermol MPF** can be used with no doubt when fresh and fruity wines should be obtained. It is ideal for vinifications in red carried out at low temperatures, under 16°C.
Fermol MPF enhances the primary aromas of grapes, in particular the aromas of strawberry, fresh fruits of the forest such as blackberries and raspberries, and sensations reminiscent of citrus peels.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

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

⇢ DOSAGE

10-30 g/100 kg of crushed grapes or per hectolitre of must.

⇢ INSTRUCTIONS FOR USE

Rehydrate in 10 parts of water to which sugar has been added, max. 38°C for at least 20-30 minutes.

⇢ ADDITIONAL INFORMATION

Strain selected by the Microbiology Laboratory of AEB SPA, Brescia (Italy). *Saccharomyces cerevisiae* ph.v. *cerevisiae* and *Saccharomyces cerevisiae* ph.v. *uvarum.*

⇢ STORAGE AND PACKAGING

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

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

Reference: FERMOL_MPF_TDS_EN_1050620_OENO_Australia

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