



# FERMOPLUS® Aromatic Herbs

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 Yeast nutrient with a high content of amino acids, ideal for obtaining  
 wines with excellent aromatic expression  
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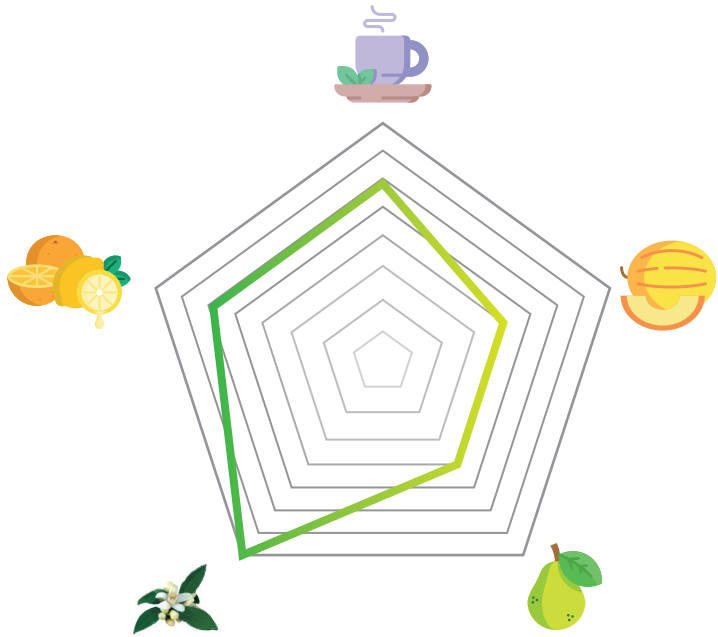
## → TECHNICAL DESCRIPTION

The AEB research group, actively aware of the key and central role of nitrogen nutrition, has strengthened the link between the amino acid composition of a nutrient and the aromatic profile of wine.

Among the varieties offered by the market, it has chosen the Grillo grape for its fruity bouquet reminiscent of citrus blossom, citrus fruit and tea and nettle leaves. With this in mind, AEB has developed a new nutrient in the Fermoplus varietal range.

**Fermoplus Aromatic Herbs** shares fruity and floral notes with the Sicilian grape. Its use heightens them in white wines, enhancing the aromatic potential. It is an adjuvant based on yeast hulls and autolysates, and proanthocyanidin skin tannins particularly rich in specific amino acids and aroma precursors which are essential for the characterisation of wines with a “fruity and floral” aromatic profile.

The use of this nutrient in must allows these typical aromas to be much more clearly perceived in the varieties that possess natural precursors, while its addition in different varieties favours the production of aromas with these notes. This confirms how, through the Ehrlich mechanism, some aromatic notes are the result of the amino acid properties.



## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, yeast autolysates, proanthocyanidin skin tannins, L-Ascorbic acid.  
 Does not contain GMOs and has not undergone ionising treatments





# FERMOPLUS® Aromatic Herbs

## → DPSAGE

A dosage of 20 to 60 g/hL is recommended.

**Fermoplus Aromatic Herbs** supplies 8,5 ppm\* of RAN for a dosage of 10 g/hL

## → INSTRUCTIONS FOR USE

Dissolve the dose in water and add to the mass evenly. Where necessary, the dose can be supplemented with any other nutrient of the AEB range.

## → STORAGE AND PACKAGING

Store in a cool and dry place, away from direct sunlight and heat.

500 g net packs in cartons containing 10 kg.

5 kg net bags.

\*Amount obtained by spectrophotometric-enzymatic analysis.

Spectrophotometric methods are used, that separately identify the values forming RAN: Ammonium ion and nitrogen from the primary groups of alpha amino acids, organic nitrogen. The analysis of organic nitrogen, N-OPA technique, is not specific for the amino acid Proline, as it is not detectable due to the presence of secondary groups; it is also an amino acid that is not readily assimilated by the yeast. These values may differ from the results obtained using the Total Kjeldahl Nitrogen (TKN) method, which identifies all the nitrogen present. The range of error in measurement and production is +-10%.

