



FERMOPLUS® Sauvignon

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 Yeast nutrient with a high content of natural amino acids, ideal for
 obtaining wines with high aromatic expression



→ TECHNICAL DESCRIPTION

The availability of specific amino acids enables the yeasts to carry out a regular fermentation and, above all, to enhance the varietal characteristics typical of the vine.

In particular, in musts deriving from aromatic grapes, it is indispensable to count on compounds such as: cysteine (precursor of thiol compounds), isoleucine (alcohol and amyl acetate precursor), leucine (originating alcohols and isoamyl esters bringing banana notes), valine (originating isobutyl acetate giving floral and white fruit notes).

The yeast metabolic functions are also strongly influenced by glutamine: this is a fundamental conveyor of ammonium ions through the cell membrane, resulting indispensable for the cell multiplication and nutrition. As for wines deriving from grapes particularly rich in aromatic precursors, arginine and proline play the role of enhancing typicality and contribute to the formation of a suitable aromatic profile.

Based on these considerations, AEB developed a new nutrient rich in yeast hulls and autolysates of yeast, particularly rich in specific amino acids resulting fundamental for the characterization of aromatic grape varieties to enhance thiol notes.

Fermoplus Sauvignon is suitable for white grapes to highlight the aromatic heritage. The use of this nutrient in must from grapes such as Sauvignon, Sauvignon Blanc, Chenin, Viognier, Vermentino, Albana, allows perceiving much more clearly the typical aromas of this variety, whereas the addition of this nutrient in different varieties facilitates the production of hints related to the notes of these grapes. This confirms how, through Ehrlich's mechanism, some aromatic notes are an expression of the amino acid heritage

The presence of skin tannin also carries out an antioxidant action on the aromatic precursors and shelf-life of the aromas produced.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, autolysates of yeast, skin tannin, L-Ascorbic acid.

→ DOSAGE

It is used at the dose of 15-50 g/hL.

Fermoplus Sauvignon supplies 7 ppm* of RAN for a dosage of 10 g/hL.

Reference: FERMOPLUS_Sauvignon_TDS_EN_0100521_OENO_Italy





FERMOPLUS[®] Sauvignon

→ INSTRUCTIONS FOR USE

Dissolve into the must and add into the rehydration container or tank. Add to the must after the start of tumultuous fermentation, no later than 24 hours after its start.

→ STORAGE AND PACKAGING

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

500 kg 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%.

