



# FERMOL Elegance

Yeast for structured red wines suitable for aging



## → 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.

**Fermol Elegance** is a strain obtained from natural hybridization, it stands out for the excellent fermentation kinetics and the wideness of the aromatic range it can highlight. **Fermol Elegance** has a positive action towards the release of glycosylated terpens and increases the synthesis of  $\beta$ -phenylethyl. These compounds, integrating also to the release of thiol compounds, highlight citrus and floral notes and the notes typical of aromatic herbs.

Wines fermented with **Fermol Elegance** are characterized by the wideness and frankness of the aromatic range, appreciated above all in all DOCG, DOC, IGT wines where the terroir is highlighted.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Cross between *Saccharomyces cerevisiae* ph.r. *cerevisiae* and *Saccharomyces cerevisiae* ph.r. *bayanus*.

Main characteristics:

latency phase: short; ethanol tolerance: high (more than 14% vol.); fermentation speed: average; cryo-tolerance: high (12°C); adjustment to very clarified musts: high; nitrogen demand: low (200 ppm); adjustment to microbiological pollution: average; production of volatile acidity: very low (<0,10 g/L); production of H<sub>2</sub>S: very low; production of SO<sub>2</sub>: low; foam building: very low; kinetic benefits from O<sub>2</sub>: average; interaction with MLF: neutral; refinement on lees: very suitable.

## → DOSAGE

From 10 to 30 g/hL.





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### → 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.

### → STORAGE AND PACKAGING

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

500 g net packs.

