



FERMOL Arôme Plus

Yeast for white and aromatic varietal wines



→ 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 Arôme Plus produces intensely aromatic wines, in which the varietal nuances of the cultivar harmoniously combine with the fermentative aromas produced by the yeast. **Fermol Arôme Plus** highlights the floral notes and produces wines with an elegant taste supported by good acidity. It is POF negative, that is, it does not produce volatile phenols which, when found in high quantities, negatively affect wine by giving it unpleasant olfactory connotations reminiscent of paint. This strain is highly resistant to high alcoholic content and sulphur dioxide and is able to start fermentation even at low temperatures.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast *Saccharomyces cerevisiae*. It contains sorbitan monostearate (E491).

→ DOSAGE

From 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts of 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.

→ ADDITIONAL INFORMATION

Saccharomyces cerevisiae ph.r. *cerevisiae*.

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.
 500 g net packs in cartons containing 5 kg or 10 kg.
 5 kg net packs.
 10 kg net packs.

