



FERMOL PB2033

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 Yeast for young red, nouveau type and rosé wine



→ 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 PB2033 is a strain suitable for the production of intensely coloured rosé and nouveau-type wines with a complex range of floral and fruity aromas. **Fermol PB2033** is able to ferment at a wide temperature range (12-34°C) with a regular kinetic activity which enables to easily control fermentation temperatures.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeasts *Saccharomyces cerevisiae*. It contains sorbitan monostereate (E491).

→ DOSAGE

From 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

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

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 10 kg.
 10 kg net cartons.

Reference: FERMOL_PB2033_TDS_EN_0140916_OENO_Italy

