



# FERMOL® Premier Cru

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 Yeast for structured red wines suitable for aging  
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## → TECHNICAL DESCRIPTION

The yeast offered by the AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range is characterised 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 characterised and produce extremely limited quantities of compounds which could interfere with wine quality.

**Fermol® Premier Cru** is a yeast selected for the production of structured and complex wines, suitable for aging. It develops intense and clean aromatic nuances, due to the extremely limited production of H<sub>2</sub>S. It confers good weight on the palate, thanks to its ability to produce relevant quantities of glycerine and polysaccharides. **Fermol® Premier Cru** facilitates the development of malolactic fermentation (minimal sulphur dioxide production) and, because of its overall characteristics, must be regarded as the benchmark strain for the production of high-quality red wines. It highlights the complexity and typicality of the cultivars, harmoniously integrating a wide range of aromatic overtones reminiscent of forest fruits, spices, aromatic herbs and small red berries.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

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

## → DOSAGE

From 10-30 g/100 kg of crushed grapes or per hL of must.

## → INSTRUCTIONS FOR USE

Rehydrate in 10 parts of water to which sugar has been added, max. 38°C for at least 20-30 minutes. We suggest the addition of Fermoplus Energy Glu 3.0 to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy Glu 3.0 increases the number of live cells by about 30% 6 hours after the reactivation.

## → STORAGE AND PACKAGING

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

Reference: FERMOL\_PREMIER\_CRU\_TDS\_EN\_1110919\_OENO\_Italy

