



GLUTAFERM One

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 Yeast obtained with adaptive evolution strategy, high glutathione producer



→ 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.

All live cells produce glutathione, **Glutaferm One** produces a higher quantity, as during the selection stage it has been subject to specific selective pressures, directly linked to the release in the medium of this antioxidant.

The production of glutathione is carried out during the fermentative process, at the end we can note an increase of glutathione caused by the lyses of the cell accumulating it.

Glutaferm One is ideal to enhance the varietal notes of the vines, there is no interference with the grape aromatic profile, if there is no application of specific techniques producing fermentative aromas. **Glutaferm One** can be successfully utilized for the production of prestigious white wines, where the aromatic intensity increases during the refinement; thanks to the release of glutathione in the medium, it is particularly interesting for the wines processed with hyper-reduction technique.

The aromatic outline obtained by fermenting musts with **Glutaferm One** is complex and rich in floral and tropical fruit shades, with clear notes of passion fruit and grapefruit. If the must is processed with hyper-reduction, the perceived notes become sage and gem of the woods.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

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

→ DOSAGE

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

→ 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.





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→ ADDITIONAL INFORMATION

Strain selected by University of Modena and Reggio Emilia. Reference PB 2017. *Saccharomyces cerevisiae* r.f. *cerevisiae*.

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 5 kg or 10 kg.