



FERMOL Candy

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 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 Candy is an hybrid yeast strain, selected because of its organoleptic characteristics. It develops fermentation aromas and improves the organoleptic profile of wines, giving amyl notes and aromas reminiscent of candies and yellow fruits. It is ideal for the processing of white, rosé and young red wines. This yeast strain can be used for the fermentation of musts obtained by pre-fermentative cold fermentation, or in case of a considerable undesired microflora.

It multiplies very easily and gives good results at fermentation temperatures above 12°C.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast *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. 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

Yeast derived from hybridization, in collaboration with the French Institute of the Vine and Wine, pole Val del Loire (France). *Saccharomyces cerevisiae ph.r. cerevisiae*.

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 10 kg.

