Fermol® PREMIER CRU

Yeast for red wines suitable for aging

GMO FREE

Active Dry Yeast (ADY) *Saccharomyces cerevisiae* ph.r. *cerevisiae*

Deposited at the Collection de Levures d'Intérêt Biotechnologique (CLIB) INRA in Paris Grignon, France

Reference: PB2031

TECHNICAL DESCRIPTION

It 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_2S.
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.
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, it must be regarded as the benchmark strain for the production of high-quality red wines.

ANALYSIS METHOD

IDEAL ALCOHOLIGENOUS POWER	Fermentation trials in synthetic must and final alcohol title obtained by distillation.
KILLER PHENOTYPE	Assessed the susceptibility to the killer toxin by coinoculum with sensitive and killer strains and subsequent PDA ground testing.
POF FACTOR	Selective growth on agarized soils containing cinnamic acid.
COPPER RESISTANCE	Selective growth on agarized soils containing copper sulphate.
VOLATILE ACIDITY	Title obtained by distillation.
FERMENTATION SPEED	Fermentative trials in synthetic must at different temperatures and sugar concentration.
NUTRITIONAL NEEDS	Consumption of readily assimilable nitrogen (RAN), measured enzymatically.
H_2S PRODUCTION	Growth on Biggy Agar soil.
GLYCEROL PRODUCTION	Enzymatic quantification.
DEMALICATING POWER	Enzymatic quantification.
SO_2 PRODUCTION	SO_2 content obtained by distillation.

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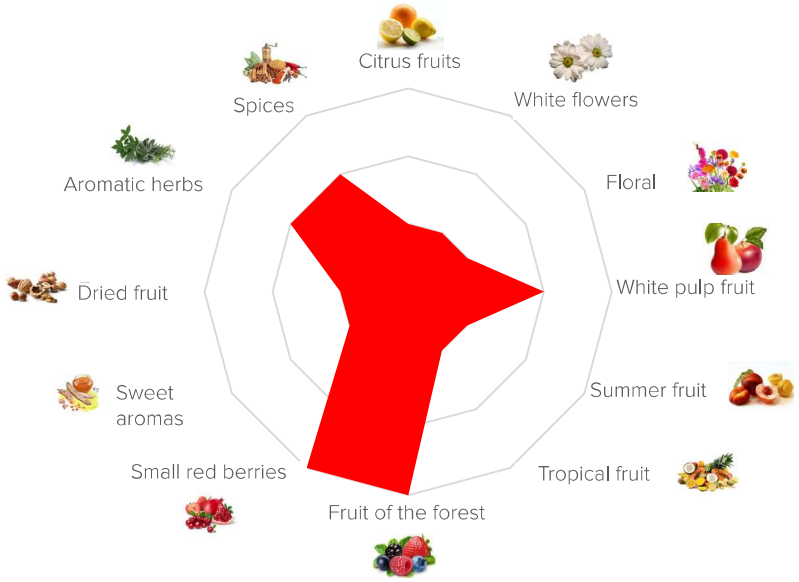
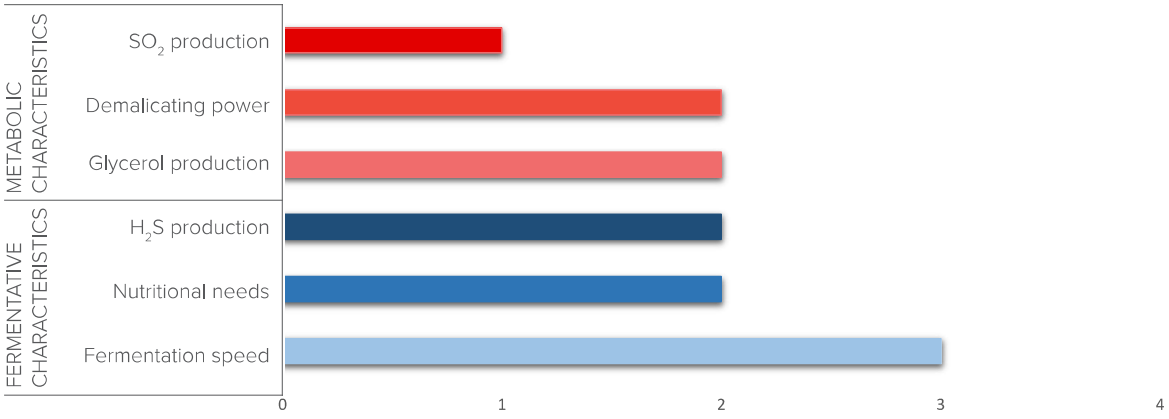
ORGANOLEPTIC DESCRIPTORS



METABOLIC AND ORGANOLEPTIC CHARACTERISTICS



GENETIC CHARACTERISTICS

IDEAL ALCOHOLIGENOUS POWER	14,5 % vol.
KILLER PHENOTYPE	Neutral
POF FACTOR	Variable
COPPER RESISTANCE	Excellent
VOLATILE ACIDITY	Low
AROMATIC OUTLINE	Respectful of the variety, it highlights the hints of red fruits, berries, aromatic herbs and spices.

Reference: FERMOL_PREMIER_CRU_CIL_EN_0140916_OENO_Italy