



FERMOL® Red Fruit

Hybrid yeast ideal for fermentations and refermentations
of red and rosé wines



→ 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 Red Fruit is a modern yeast strain obtained from the hybridization of two strains: Fermol Iper R x Fermol 2033. It can be used for red wines, where aromatic notes such as blueberry, black currant and raspberry should be highlighted. Thanks to its poor nutritional demand, it is ideal for musts with lack of nutrients and the wines obtained are open and with no reduction notes. A correct nutrition is anyway indispensable to increase the aromatic notes.

Fermol Red Fruit has been selected with an hybridization strategy enabling to obtain a *Saccharomyces Cerevisiae* particularly performing under highly stressing conditions of the medium. **Fermol Red Fruit** is characterized by a high fermentative vigour, which is also kept under stress conditions such as in musts with a high sugar content.

It can be widely used even for the fermentation of desulphurized musts particularly difficult to referment, as high contents of sulphur dioxide degrade the nitrogen and vitamin compounds naturally present. It is particularly indicated for the fermentation of sparkling wines such as Lambrusco and young red wines, where it enhances the aromatic characteristics of the vine, privileging the formation of elegant floral and fruity aromas.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

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

→ DOSAGE

From 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts of water to which sugar has been added, max. 38°C for at least 20-30 minutes. It is suggested the addition of Fermoplus Energy Glu 3.0 to the reactivation water at the ratio of 1:4 of

Reference: FERMOL_RED_FRUIT_TDS_EN_2230919_OENO_Italy





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the yeast. The effected trials show that the addition of Fermoplus Energy GI 3.0 increases the number of live cells by about 30% 6 hours after the reactivation.

→ ADDITIONAL INFORMATION

Strain selected by University of Modena and Reggio Emilia. Reference PB 2018. *Saccharomyces cerevisiae* ph.r. *cerevisiae*.

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.

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

