

# Fermol<sup>®</sup> RED FRUIT

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



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

Strain selected and controlled by UNIMORE (University of Modena and Reggio Emilia)

Reference: PB2018

## TECHNICAL DESCRIPTION

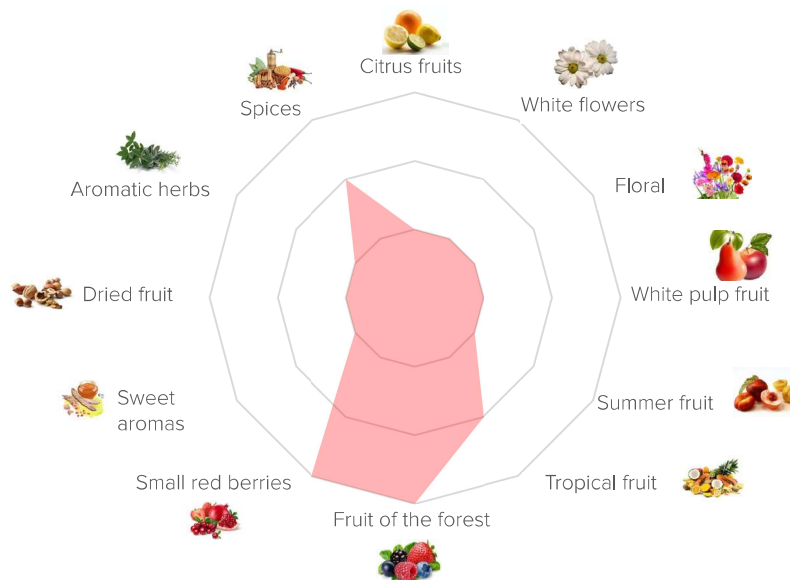


It is a modern yeast strain obtained from the hybridization of two strains: Fermol Iper R and Fermol PB2033. It can be used for red wines, where aromatic notes such as blueberry, black currant and raspberry should be highlighted. Thanks to its poor nutritional demand, it is ideal for musts with lack 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 a 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. Strain selected and controlled by University of Modena and Reggio Emilia. This yeast is also ideal for the vinification of structured red wines and large volume in the mouth.

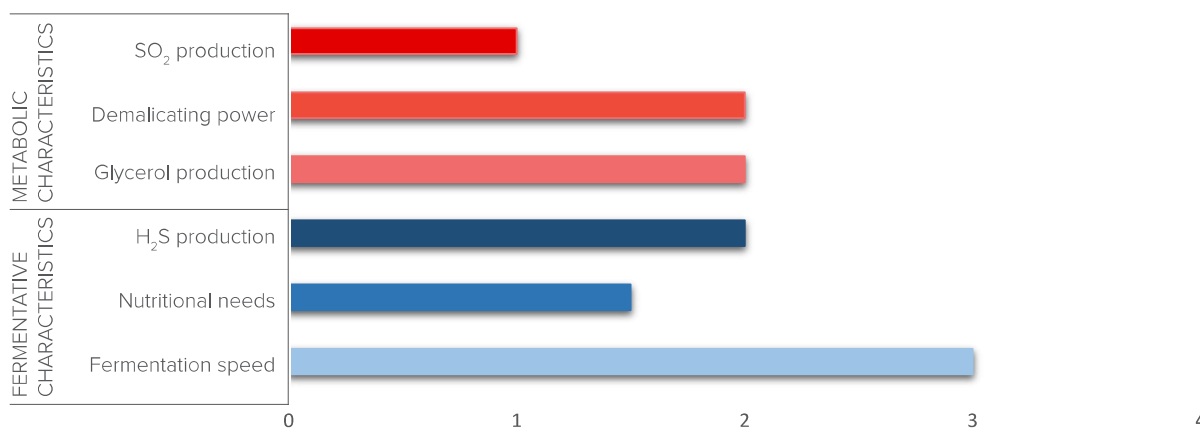
## ANALYSIS METHOD

<b>IDEAL ALCOHOLIGENOUS POWER</b>	Fermentation trials in synthetic must and final alcohol title obtained by distillation.
<b>KILLER PHENOTYPE</b>	Assessed the susceptibility to the killer toxin by coinoculum with sensitive and killer strains and subsequent PDA ground testing.
<b>POF FACTOR</b>	Selective growth on agarized soils containing cinnamic acid.
<b>COPPER RESISTANCE</b>	Selective growth on agarized soils containing copper sulphate.
<b>VOLATILE ACIDITY</b>	Title obtained by distillation.
<b>FERMENTATION SPEED</b>	Fermentative trials in synthetic must at different temperatures and sugar concentration.
<b>NUTRITIONAL NEEDS</b>	Consumption of readily assimilable nitrogen (RAN), measured enzymatically.
<b>H<sub>2</sub>S PRODUCTION</b>	Growth on Biggy Agar soil.
<b>GLYCEROL PRODUCTION</b>	Enzymatic quantification.
<b>DEMALICATING POWER</b>	Enzymatic quantification.
<b>SO<sub>2</sub> PRODUCTION</b>	SO <sub>2</sub> content obtained by distillation.

## ORGANOLEPTIC DESCRIPTORS



## METABOLIC AND ORGANOLEPTIC CHARACTERISTICS



## GENETIC CHARACTERISTICS

<b>IDEAL ALCOHOLIGENOUS POWER</b>	15,5 % vol.
<b>KILLER PHENOTYPE</b>	Killer
<b>POF FACTOR</b>	Negative
<b>COPPER RESISTANCE</b>	Excellent
<b>VOLATILE ACIDITY</b>	Very low
<b>AROMATIC OUTLINE</b>	Ideal for enhancing the notes of red fruits such as cherry, marasca, plum and spicy smells.