Fermol® ROUGE

Yeast for young red, nouveau type and rosé wines

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: PB2027

TECHNICAL DESCRIPTION

Thanks to its vigour and resistance, it rapidly prevails over the indigenous flora, found in large quantities in red wine vinification.
Fermol Rouge is particularly recommended for the production of young wines and wines for medium-term aging, with intense red berries aromas and good structure. Furthermore, when compared to other selected yeasts, Fermol Rouge produces wines with more intense colour, given its limited ability to fix the colouring substances extracted during maceration.

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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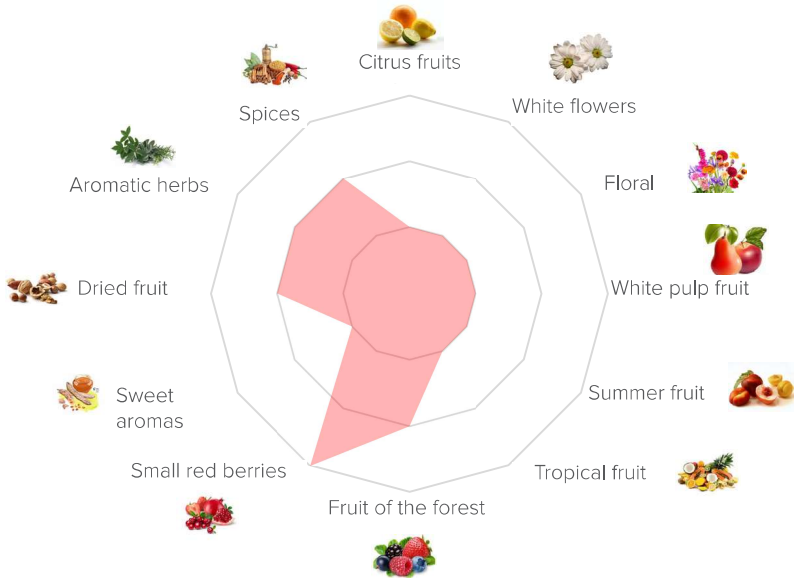
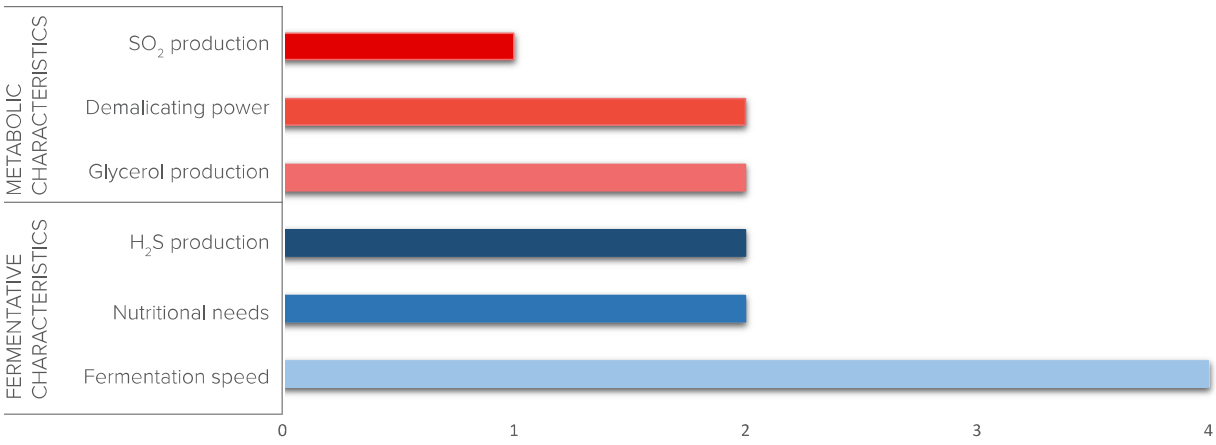
ORGANOLEPTIC DESCRIPTORS



METABOLIC AND ORGANOLEPTIC CHARACTERISTICS



GENETIC CHARACTERISTICS

IDEAL ALCOHOLIGENOUS POWER	15 % vol.
KILLER PHENOTYPE	Neutral
POF FACTOR	Negative
COPPER RESISTANCE	Excellent
VOLATILE ACIDITY	Low
AROMATIC OUTLINE	It develops the typical aromas of young red wines: red fruits, spices, herbs and dried fruits.

Reference: FERMOL_ROUGE_CIL_EN_0140916_OENO_Italy