

# Fermol<sup>®</sup> IPER R

Yeast for white and aromatic varietal wines



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: PB2870

## TECHNICAL DESCRIPTION



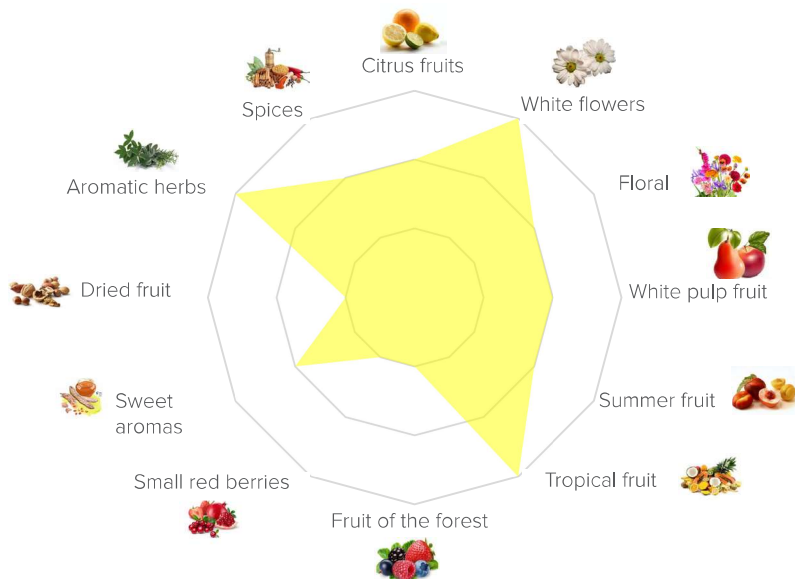
Fermol Iper R is a yeast studied to satisfy the needs of the most modern production technologies of white and rosé wines. It is a strain able to release and transform sulphured aromatic precursors present in grapes and above all preserved with hyper-reduction. The aromatic outline of wines fermented with Fermol Iper R is complex and rich in floral and tropical fruit nuances, where aromatic notes reminiscent of passion fruit, pineapple, grapefruit, sage and box buds are highlighted.

Selected and controlled by Prof. P. Giudici and A. Pulvirenti, Microbiology Laboratory of Agricultural Science Department, University of Modena and Reggio Emilia (Italy).

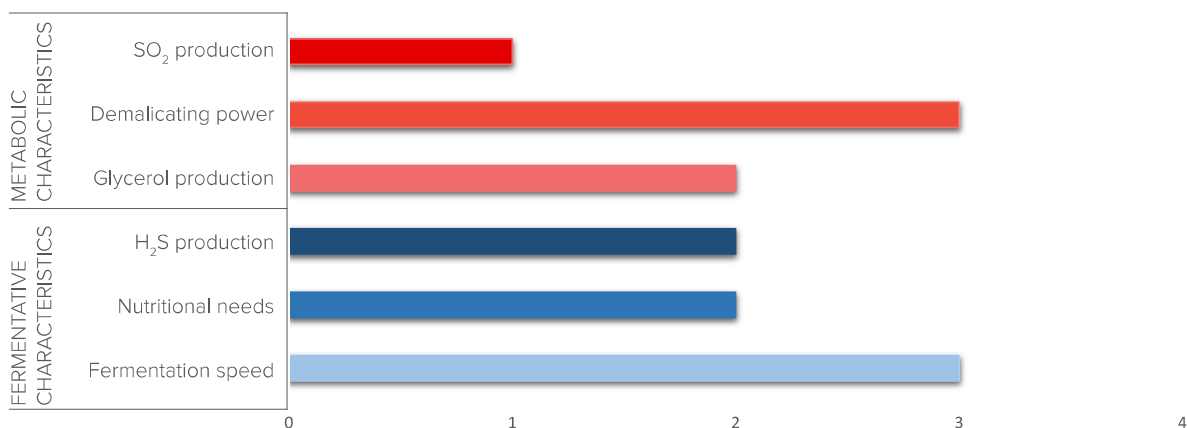
## ANALYSIS METHOD

<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 % vol.
<b>KILLER PHENOTYPE</b>	Killer
<b>POF FACTOR</b>	Negative
<b>COPPER RESISTANCE</b>	Not high
<b>VOLATILE ACIDITY</b>	Low
<b>AROMATIC OUTLINE</b>	It enhances the aromas of white flowers, tropical fruits, aromatic herbs and light sweet and spicy notes.