



FERMOL® Lime

Yeast for white and aromatic varietal wines



Selected active dry yeast (ADY) *Saccharomyces cerevisiae* r.f. *cerevisiae*.

Selected by the French Vine and Wine Institute (IFV Nantes).

Reference: PB2101



TECHNICAL DESCRIPTION

Fermol Lime is a yeast strain derived from hybridization, selected by the French Vine and Wine Institute (IFV Nantes), from a study giving origin to three new yeast strains. The utilization of this strain is ideal in all vinifications where it is wished to have very distinct aromatic notes, profiles marked at smell and taste, wines meeting the needs of a market attentive to well-defined bouquets.

The varieties where it can be utilized are: Viognier, Grechetto, Fiano, Greco, Lugana, Trebbiano, Bombino, Vermentino, Sauvignon, Chardonnay, Müller-Thurgau, Kerner, Prosecco, Pinot Bianco, Pinot Grigio, Arneis, Catarratto, Insolia, Falanghina, Grenage Bianco, Antão Vaz, Alvarigno, and many other grape varieties.

It can be largely used for the processing of modern rosé wines, where it is wished to have a very pronounced and intense bouquet.

The bouquet developing from the fermentation with **Fermol Lime** is reminiscent of citrus aromas, with notes of aromatic herbs.

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.

H₂S PRODUCTION

Growth on Biggy Agar soil.

GLYCEROL PRODUCTION

Enzymatic quantification.

DEMALICATING POWER

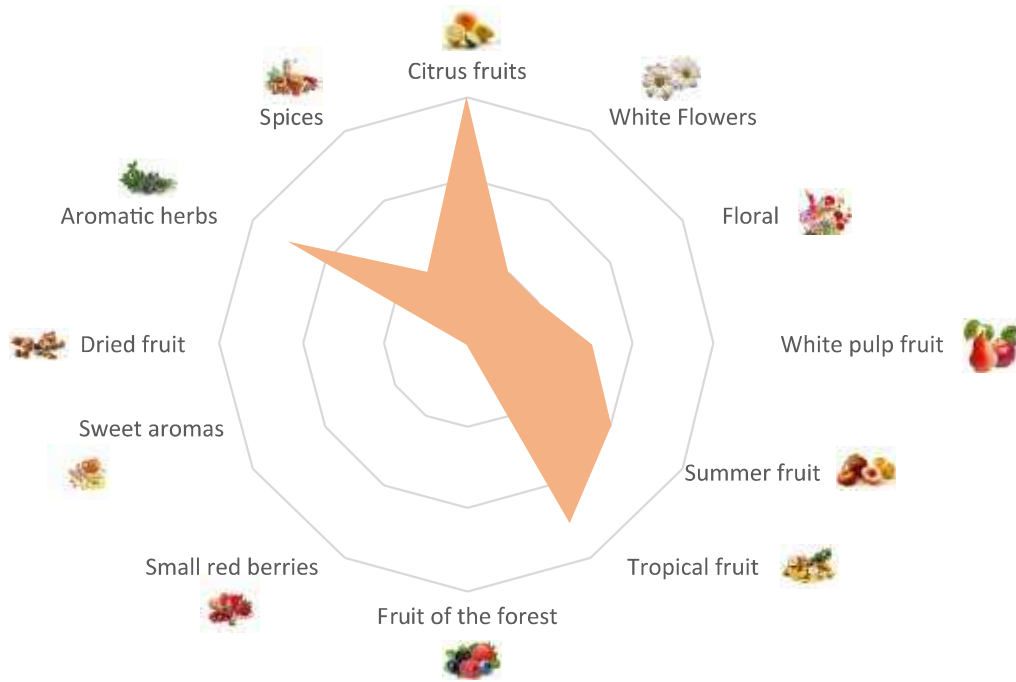
Enzymatic quantification.

SO₂ PRODUCTION

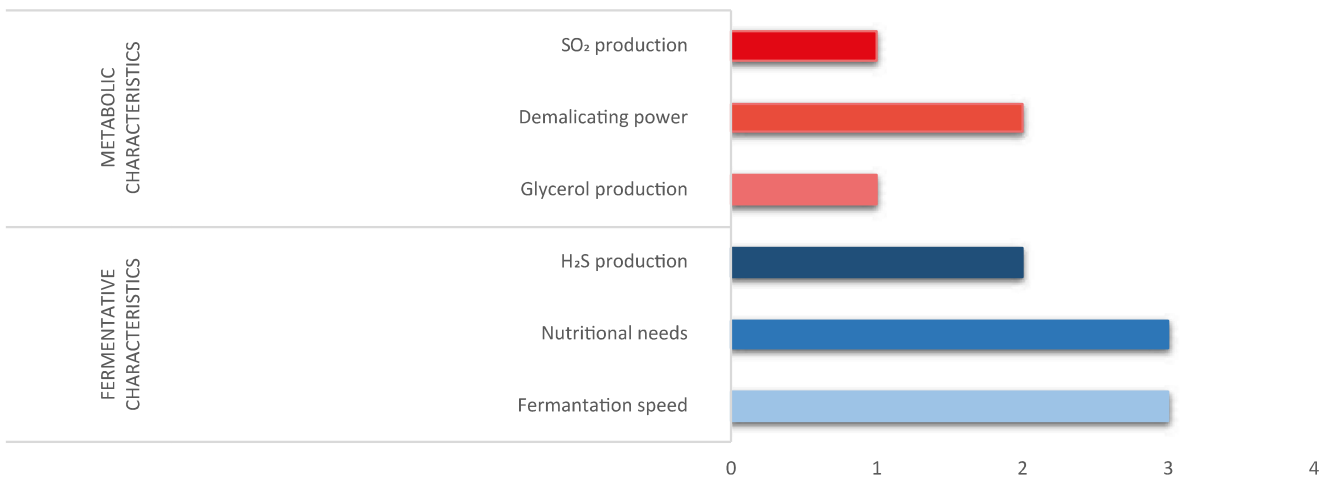
SO₂ content obtained by distillation.



ORGANOLEPTIC DESCRIPTORS



METABOLIC AND ORGANOLEPTIC CHARACTERISTICS



GENETIC CHARACTERISTICS

IDEAL ALCOHOLIGENOUS POWER	14%
KILLER PHENOTYPE	Killer
POF FACTOR	n.a.
COPPER RESISTANCE	Excellent
VOLATILE ACIDITY	Low

AROMATIC OUTLINE Fermol Lime enhances the natural freshness of white wines; it gives citrus aromas like lime and grapefruit, as well as notes of aromatic herbs.