FERMOL® PMD 53

Yeast for white and aromatic varietal wines

GMO FREE

⇢ TECHNICAL DESCRIPTION

The yeasts offered by AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range available is characterized 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 characterized, and produce extremely limited quantities of compounds which could interfere with wine's quality.

Fermol PMD 53 was chosen to improve musts obtained from neutral vines (Trebbiano, Cortese, Garganega, Malvasia, Greco), where it enables to highlight pleasant and intense fruity notes, persisting during the refining stage. It has a low demalicating power (<10%), therefore it enables to maintain the natural freshness of the origin vine. It is indicated for the fermentation of musts coming from warm climates or where the acidity is an important discriminant value (Riesiling, Semillon, Traminer).

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast *Saccharomyces cerevisiae*. It contains sorbitan monostereate (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 to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy increases the number of live cells by about 30% 6 hours after the reactivation.

⇢ ADDITIONAL INFORMATION

Selected active dry yeast (ADY) *Saccharomyces cerevisiae ph.v. cerevisiae*. Selected by the Institut Français de la Vigne et du Vin in the research center of Nantes, under the reference of PB2053.

⇢ STORAGE AND PACKAGING

It is suggested to store at a temperature below 20°C.

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

Reference: FERMOL_PMD_53_TDS_EN_0220518_OENO_Italy

AEB SPA • Via Vittorio Arici, 104 - S. Polo 25134 Brescia (Italy) • +39 030 23071 • info@aeb-group.com • www.aeb-group.com