Fermol® ARÔME PLUS

Yeast for white and aromatic varietal 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: PB2010

TECHNICAL DESCRIPTION

Fermol Arôme Plus produces intensely aromatic wines, in which the varietal nuances of the cultivar harmoniously combine with the fermentative aromas produced by the yeast. Fermol Arôme Plus highlights the floral notes and produces wines with an elegant taste supported by good acidity.
It is POF negative, that is, it does not produce volatile phenols which, when found in high quantities, negatively affect wine by giving it unpleasant olfactory connotations reminiscent of paint.
This strain is highly resistant to high alcoholic content and sulphur dioxide and is able to start fermentation even at low temperatures.

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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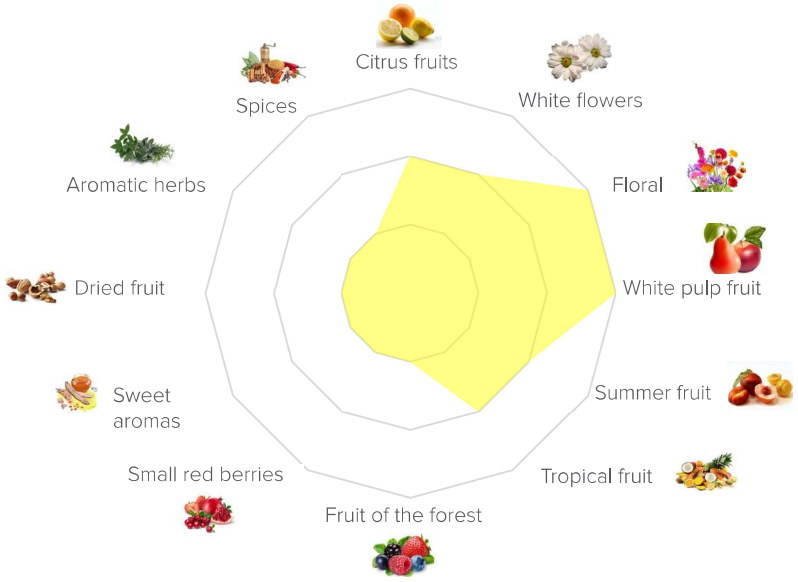
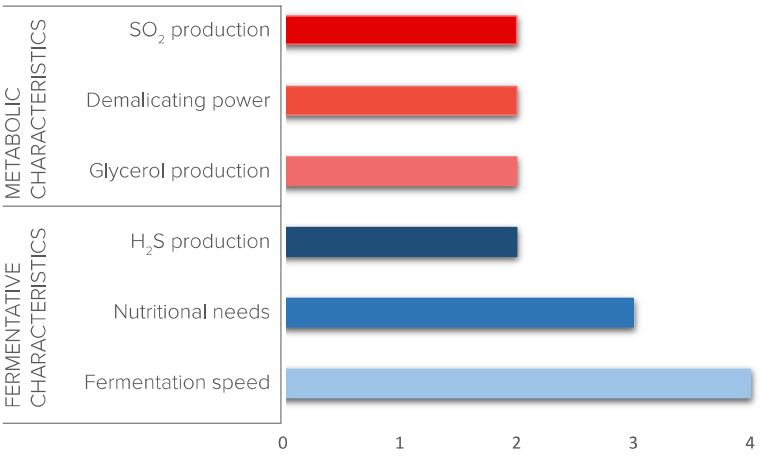
ORGANOLEPTIC DESCRIPTORS



METABOLIC AND ORGANOLEPTIC CHARACTERISTICS



GENETIC CHARACTERISTICS

IDEAL ALCOHOLIGENOUS POWER	14,5 % vol.
KILLER PHENOTYPE	n.a.
POF FACTOR	Negative
COPPER RESISTANCE	Excellent
VOLATILE ACIDITY	Low
AROMATIC OUTLINE	It develops distinctive floral aromatic notes, tropical fruit and more delicate citrus notes, white flowers and summer fruits.

Référence: FERMOL_AROME_PLUS_CIL_EN_0290616_OENO_Italy