



FERMOL Super 16

Multipurpose yeast for structured red wines and for wine made from sun-dried grapes



→ 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 Super 16 displays a high fermentative activity even under difficult conditions (34°C and 17% vol); it is ideal for obtaining structured red wines with low volatile acidity even in the absence of temperature control. It can withstand high levels of alcohol and produces wines rich of aromas reminiscent of ripe fruit.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeasts *Saccharomyces cerevisiae*. It contains sorbitan monostearate (E491).

→ DOSAGE

10-30 g/100 kg of crushed grapes or per hL of must.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts lukewarm water, to which sugar has been added, max. 38°C for at least 20-30 minutes. We suggest the addition of Fermoplus Energy Glu 3.0 to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy Glu 3.0 increases the number of live cells by about 30% 6 hours after the reactivation.

→ ADDITIONAL INFORMATION

Saccharomyces cerevisiae ph. v. cerevisiae.

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.

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

Reference: FERMOL_Super_16_TDS_EN_1120919_OENO_Italy

