



FERMOL® Elegance

Multipurpose yeast for white, red wines and refermentations



→ 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 Elegance is a strain obtained from natural hybridization, it stands out for the excellent fermentation kinetics and the wideness of the aromatic range it can highlight. Wines fermented with **Fermol Elegance** are characterized by the wideness and frankness of the aromatic range, appreciated above all in all DOCG, DOC, IGT wines where the terroir is highlighted.

Fermol Elegance has a positive action towards the release of glycosylated terpens and increases the synthesis of β-phenylethyl. These compounds, integrating also to the release of thiol compounds, highlight citrus and floral notes and the notes typical of aromatic herbs.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeast (number of viable cells > 10¹⁰ UFC/g).
It contains sorbitan monostearate (E491).

- Latency phase: short
- Ethanol tolerance: high (more than 14% vol.)
- Fermentation speed: average
- Cryo-tolerance: high (12°C)
- Adjustment to very clarified musts: high
- Nitrogen demand: low (200 ppm)
- Adjustment to microbiological pollution: average
- Production of volatile acidity: very low (<0,10 g/L)
- Production of H₂S: very low
- Production of SO₂: low
- Foam building: very low
- Kinetic benefits from O₂: average
- Interaction with MLF: neutral
- Refinement on lees: very suitable.

Reference: FERMOL_ELEGANCE_TDS_EN_0170720_OENO_Italy





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→ DOSAGE

From 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts lukewarm water, to which sugar has been added, max. 38°C for at least 20-30 minutes. It is suggested 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

Hybrid of *Saccharomyces cerevisiae x bayanus*.

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 10 kg.

