



FERMOL Bayanus Lipari

Yeast for white and aromatic varietal wines



→ 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 Bayanus Lipari enables to obtain wines with not much deep yellow tones, a higher body and a better gustative balance, a fresh and scarcely spiced aroma with winning fruity notes, caused by the accumulation of ethyl-hexanoate, highlighting the notes of pineapple or strawberry. **Fermol Bayanus Lipari**, although coming from warm and sunny climates, grants an excellent fermentation kinetics even in wines with a more contained alcohol content, where it is preferred for the very low production of hydrogen sulphide and the glycerine synthesis.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces Cerevesiae r.f. Bayanus yeast. It contains sorbitan monostereate (E491).

→ 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.

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.

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

