



FERMOL Arôme Plus

Yeasts for white wines



→ TECHNICAL DESCRIPTION

Fermol Arôme Plus has been used on whites in need to express more aromatics. It is one of the preferred strains in the Moscato d'Asti region in Italy and in California it has been utilized successfully in Pinot Grigio and Sauvignon Blanc. Thanks to its short lag-phase it quickly gains dominance even at low temperatures, leaving no space for wild yeast strains. It required a good amount of nutrition.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Cerevisiae yeast.

→ 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. We suggest 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.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

500 grams packets. 10 kg bags.

