



FERMOL® Fleur



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 Yeast for varietal and aromatic white wines



→ TECHNICAL DESCRIPTION

Fermol Fleur is a yeast strain derived from hybridization, selected by the French Vine and Wine Institute (IFV Nantes), from a study giving origin to three new yeast strains.

The utilization of this strain is ideal in all vinifications where it is wished to have very distinct aromatic notes, profiles marked at smell and taste, wines meeting the needs of a market attentive to well-defined bouquets.

The varieties where it is of great interest are: Viognier, Grechetto, Fiano, Greco, Lugana, Trebbiano, Bombino, Vermentino, Sauvignon, Chardonnay, Müller-Thurgau, Kerner, Prosecco, Pinot Bianco, Pinot Grigio, Arneis, Catarratto, Insolia, Falanghina, Grenage Bianco, Antão Vaz, Alvarigno and many other grape varieties.

It can be largely used for the processing of modern rosé wines, where it is wished to have a very pronounced and intense bouquet.

The ideal fermentation temperature in order to fully express its characteristics is between 13 and 16°C; the production of esters and acetates increases with a proper amino acid nutrition.

In some varieties, the aromatic profile of these yeasts depends on the presence of specific precursors such as cysteine and glutathione, enhancing the aromas produced by this strain.

It has a low demalivating power (<10%) and therefore preserves the natural freshness of the native grape variety; it is therefore indicated for the fermentation of musts from hot zones or where acidity is an important discriminating value.

The nutritional needs of these strains are medium.

The bouquet developing from the fermentation with **Fermol Fleur** is reminiscent of white flowers, with balsamic and menthol notes well perceptible at the back nose.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Active Dry Yeast (ADY) *Saccharomyces cerevisiae*. It contains sorbitan monostearate (E491).

→ DOSAGE

From 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts of lukewarm sugared water, max. 38°C for 20-30 minutes. It is suggested to add products of the Fermoplus Energy range into the reactivation water, at the ratio 1:4 with the yeast. Some trials carried out show that the number of cells increases by about 30% within 6 hours of reactivation with the products of the Fermoplus Energy range.





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→ STORAGE AND PACKAGING

Store in the original sealed packaging, away from light, in a dry and odourless place. Store preferably at a temperature <20°C. Do not freeze. Use preferably within the expiry date indicated on the package. Handle carefully after opening, keep away from contaminations.

500 g net packs in 1 kg carton.

500 g net packs in 10 kg carton.

10 kg net packs in 10 kg carton.