FERMOL® RCH

Yeast for sparkling wines and refermentations

⇢ TECHNICAL DESCRIPTION

The yeast offered by the AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range is characterised 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 characterised and produce extremely limited quantities of compounds which could interfere with wine quality.
Fermol RCH is selected for fermentations with classic method; also suitable for refermentations. It highlights fruity-floral notes, has a good ability to produce glycerin and acetates, is cryophilic and has an excellent flocculating and agglomerating power, greatly facilitating the remuage operations.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeas *ph.r. bayanus* (number of viable cells $>10^{10}$ UFC/g).
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 of 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

It is suggested to store at a temperature below 20°C.

500 g net packs in cartons containing 10 kg.

Reference: FERMOL_RCH_TDS_EN_1161120_OENO_Italy

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