



FERMOL Rouge

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 Yeast for young red, nouveau type and rosé wines



→ 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.

Thanks to its vigour and resistance, **Fermol Rouge** rapidly prevails over the indigenous flora found in large quantities in red wine vinification.

Fermol Rouge is particularly recommended for the production of young wines and wines for medium-term aging, with intense red berries aromas and good structure.

Furthermore, when compared to other selected yeasts, Fermol Rouge produces wines with more intense colour, given its limited ability to fix the colouring substances extracted during maceration.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast *Saccharomyces cerevisiae*. It contains sorbitan monostereate (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 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 at temperatures below 20°C.

500 g net packs in cartons containing 10 kg.
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Reference: FERMOL_ROUGE_TDS_IT_1060819_OENO_Italy

