



# FERMOPLUS® Spicy Fruit

Yeast nutrient with a high content of amino acids, ideal for obtaining wines with great aromatic expression



## → TECHNICAL DESCRIPTION

The AEB research group, actively aware of the preponderant and central role of nitrogen nutrition, has consolidated the correlation between the amino acid composition of a nutrient and the aromatic profile of the wine. Among the varieties offered by the market, it has chosen the Syrah and the Piedmontese Pelaverga varieties, for their fruity and spicy bouquet.

Based on these considerations, AEB has developed a new nutrient of the Fermoplus varietal range. **Fermoplus Spicy Fruit** shares the fruity and spicy notes with the vines, enhancing the red berry vines and increasing their aromatic potential.

It is an activator based on yeast hulls and autolysates, particularly endowed with specific amino acids which are fundamental for the characterization of wines with a "fruity and spicy" aromatic profile.

The use of this nutrient in must allows these typical aromas to be perceived much more clearly in the varieties that naturally possess the precursors, while its addition in different varieties favours the production of hints related to these notes. This confirms that, through the Ehrlich mechanism, some aromatic notes are an expression of the amino acid heritage.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast hulls, yeast autolysates, ascorbic acid.  
It is GMO-free and has not undergone ionizing treatments.

## → DOSAGE

We suggest a dosage between 20 and 60 g/hL.  
**Fermoplus Spicy Fruit** supplies 8 ppm\* of RAN for a dosage of 10 g/hL.

## → INSTRUCTIONS FOR USE

Dissolve the dose in water and add to the mass uniformly. If necessary, the dose can be supplemented with any other nutrient of AEB range.

## → STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 15 kg.  
5 kg net bags.

\*Amount obtained by spectrophotometric-enzymatic analysis.

Spectrophotometric methods are used, that separately identify the values forming RAN: Ammonium ion and nitrogen from the primary groups of alpha amino acids, organic nitrogen. The analysis of organic nitrogen, N-OPA technique, is not specific for the amino acid Proline, as it is not detectable due to the presence of secondary groups; it is also an amino acid that is not readily assimilated by the yeast. These values may differ from the results obtained using the Total Kjeldahl Nitrogen (TKN) method, which identifies all the nitrogen present. The range of error in measurement and production is +-10%

