



FERMOL Sauvignon

Yeast for varietal and aromatic white 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.

Alcoholic fermentation is arguably the most important stage of the entire vinification process. Yeast selection should be undertaken on the basis of specific and accurate data.

To allow the winemaker to make an informed and accurate choice of the most suitable yeast for their desired wine style, the parameters that must be considered include:

- Organoleptic characteristics: influence over the aromatic nuances and fullness of body;
- Morphologic characteristics: tendency to foam, modalities of development, deposit appearance, colour adsorption;
- Fermentation characteristics: capacity to generate alcohol, latency, sugar conversion, alcohol yield, SO₂ sensitivity.

Fermol Sauvignon highlights the nuances of aromatic sulphurous compounds (4-mercapto pentanone) highlighting the aromas reminiscent of aromatic herbs, white flowers and nettle. As it produces wines rich in olfactory intensity, it is indicated both for the production of Sauvignon wines and for lending complexity to Tocai, Verdicchio, Garganega wines and, more generally, to white wines produced from well ripened grapes, rich in aromatic precursors.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae var. *cerevisiae*.

→ DOSAGE

From 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts lukewarm water (max 38°C). Add must and acclimatise to within 10°C of receival tank for at least 20-30 minutes.

Reference: FERMOL_Sauvignon_TDS_EN_0030216_OENO_Australia





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→ STORAGE AND PACKAGING

24 months at below 20°C, 36 months at a temperature below 5°C.

500 g net packets in 10 kg cartons.

5 kg net boxes.

10 kg net boxes.

