FERMOPLUS® Cocoa

Nutrient for yeasts with a high amino acid content,
ideal for obtaining wines with great aromatic expression

GMO FREE

→ TECHNICAL DESCRIPTION

The AEB research group, actively aware of the key and central role of nitrogen nutrition, has strengthened the link between the amino acid composition of a nutrient and the aromatic profile of wine. Among the varieties offered by the market, it has chosen the Negramaro vine, for its fruity bouquet, with sweet and slightly spicy aromas. With this in mind, AEB has developed a new nutrient in the Fermoplus varietal range. Fermoplus Cocoa shares the fruity and spicy notes with the grape varieties, enhancing the red grape varieties and increasing their aromatic potential. It is an activator based on yeast hulls and autolysates and peel tannin, particularly rich in specific amino acids which are fundamental for the characterisation of wines with a "sweet fruity" aromatic profile. The use of this nutrient in must allows these typical aromas to be much more clearly perceived in the varieties that possess natural precursors, while its addition in different varieties favours the production of aromas with these notes. This confirms how, through the Ehrlich mechanism, some aromatic notes are the result of the amino acid properties.
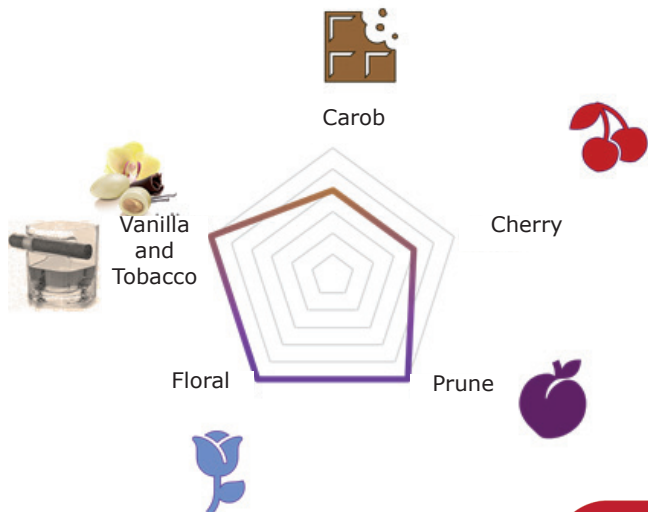
→ COMPOSITION AND TECHNICAL CHARACTERISTICS

yeast cell walls, yeast autolysates, peel tannin and ascorbic acid.

→ DOSAGE

We recommend a dosage of 20 to 60 g/hl.
Fermoplus Cocoa provides 7 ppm* of RAN (Readily Assimilable Nitrogen) with a dosage of 10 g/hl.

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⇢ METHOD OF USE

Dissolve the dose in must and add to the mass evenly. Where necessary, the dose can be supplemented with any other nutrient of the AEB range.

⇢ STORAGE AND PACKAGING

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

0.5 kg net packs in 15-kg boxes.
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%.

Referenza: FERMOPLUS_COCOA_TDS_EN_0190624_OENO_Italy