



FERMOPLUS® Red Berry

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

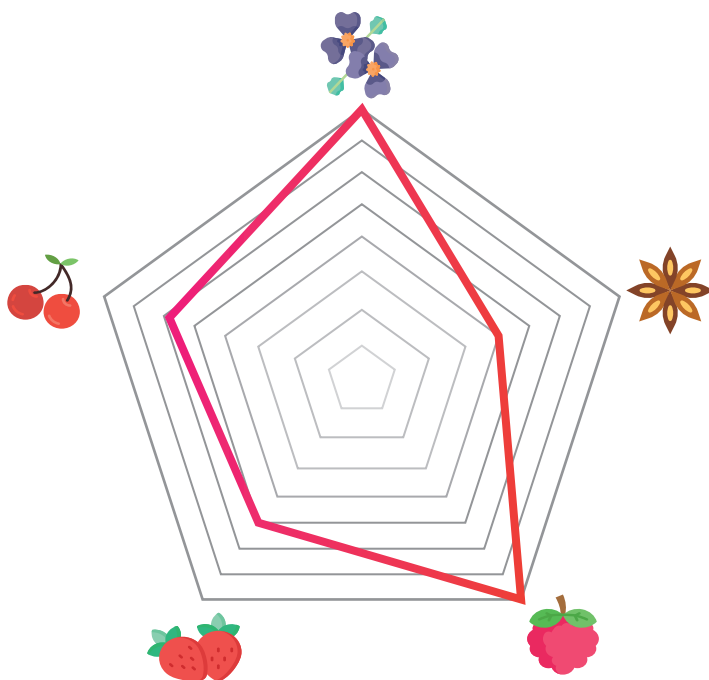


→ TECHNICAL DESCRIPTION

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 Lambrusco grape, in the various Salamino, Sorbara and Grasperossa varieties, for their fruity bouquet which ranges from cherry to raspberry and is enhanced in the floral notes of the violet, as well as the distinctive traits of Grasperossa with notes of peach kernel. With this in mind, AEB has developed a new nutrient in the Fermoplus varietal range.

Fermoplus Red Berry shares the fruity and floral notes with the grape, enhancing them both in sparkling red wines and in rosé wines, increasing their aromatic potential. It is an adjuvant based on yeast hulls and autolysates rich in specific amino acids which are essential for the characterisation of wines with a “fruity and floral” aromatic profile.

The use of **Fermoplus Red Berry** 48 hours from the inoculation of the LSA, allows you to enhance these typical aromas much more clearly in the varieties that possess natural precursors, while its addition in different varieties favours the production of scents reminiscent of 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, L-Ascorbic acid.
Does not contain GMOs and has not undergone ionising treatments





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→ DOSAGE

A dosage of 20 to 60 g/hL is recommended.

Fermoplus Red Berry supplies 8,2 ppm* of RAN for a dosage of 10 g/hL

→ INSTRUCTIONS FOR USE

Dissolve the dose in water 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 and dry place, away from direct sunlight and heat.

500 g net packs in cartons containing 10 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%.

