



# FERMOL® Perle

Yeast for sparkling wine bases and production of sparkling wines using the charmat and champenoise methods



## → TECHNICAL DESCRIPTION

**Fermol Perle** is a yeast strain selected in collaboration with the University of Modena and Reggio Emilia following a specific adaptive evolution study on stress resistance. Its resistance to weak organic acids and to the similar action of carbon dioxide determine a strain resistant and robust to fermentation requirements in autoclave and bottle refermentations.

In the experimental phase, the selection process went to high pressures, up to 8-10 bar, selecting the best performing strain.

Varieties where it is of great interest are: Glera, Chardonnay and Pinot Noir, in which the varietal's distinctive fruity notes are to be enhanced in fast, technological fermentations.

It is used in the elaboration of modern sparkling wines where a delicate and elegant bouquet is desired. The ideal fermentation temperature to fully exploit its peculiarities is between 14-20°C; if aided by proper amino acid nutrition, it increases the production of esters and acetates.

The nutritional requirements of these strains are low under standard conditions; the nutrition must be related to the type and amount of stressful phenomena for the yeast.

The bouquet that develops from fermentation with **Fermol Perle** can be traced back to delicate floral notes, light sweet notes of fruit, and small pastries.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

*Saccharomyces cerevisiae* yeast (number of viable cells >10<sup>10</sup> UFC/g).

It contains sorbitan monostearate (E491).

POF: negative

Phenotype: Killer

Demalinating power: medium

Copper resistance: high resistance up to 20 ppm Cu<sup>2+</sup>

Nutritional requirements: medium-low

Alcohol tolerance: <14.5%.

Hydrogen sulphide production: medium producer

Acetic acid production: low producer

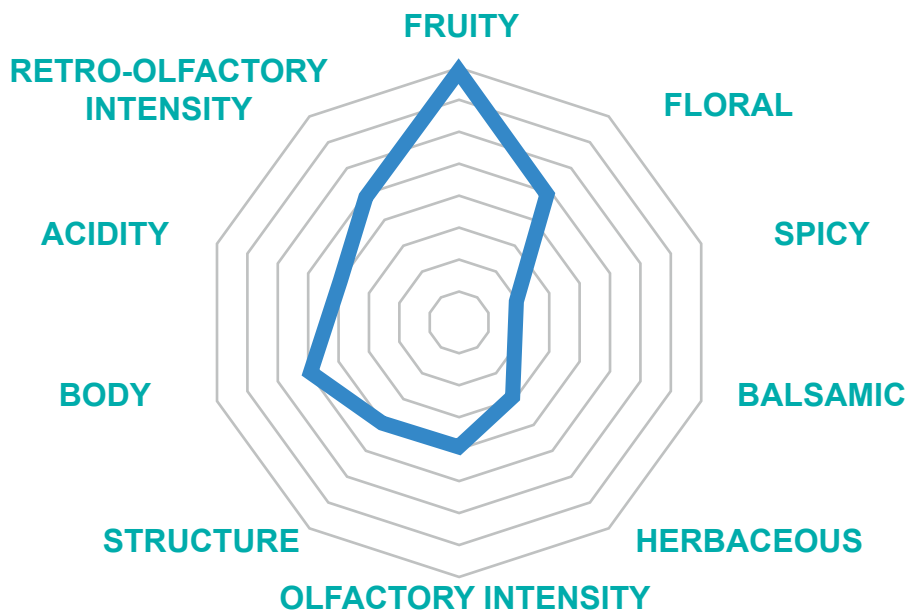
Glycerol\* production: high producer

\*Strictly related to fermentation temperature and quantity of sugars





## FERMOL® Perle



### → DOSAGE

10 - 30 g/hL.

### → INSTRUCTIONS FOR USE

Rehydrate in 10 parts lukewarm water, to which sugar has been added, max. 38°C for at least 20-30 minutes.

It is suggested the addition of Fermoplus Energy GLU 3.0 to the reactivation water at the ratio of 1:4 of the yeast.

### → STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 10 kg.  
Boxes of 10 kg net.

