



FERMOL® Perle

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

生产起泡基酒及使用查玛法和香槟法生产起泡酒的专用酵母



→ TECHNICAL DESCRIPTION

技术说明

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 re-fermentations.

Fermol Perle是AEB与意大利摩德纳·雷焦·艾米利亚大学合作，通过对应激环境进行适应进化专项研究而筛选出的酵母菌株，对弱有机酸以及与二氧化碳积累类似的作用有抗性，是能够抵抗和应对高压釜中发酵或瓶中发酵应激环境的优质酵母。

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

在实验阶段的筛选过程中，将压力提高到8-10 bar，筛选高压环境下性能最佳的菌株。

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.

最适用的葡萄品种有：格雷拉、霞多丽和黑皮诺，葡萄本身的独特果香将在快速工艺发酵中得到增强。

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.

使用Fermol Perle酿造的现代起泡酒，香气宜人，精致优雅。有利于酵母特性充分发挥的理想发酵温度为14-20°C；如果辅以适当的氨基酸营养，还可产生更多的酯类和醋酸盐。

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.

在标准条件下，本酵母对营养的需求较低；营养素的添加必须结合引起酵母应激的条件和程度。

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.

Fermol Perle发酵可产生优雅的花香、淡淡的甜蜜果香，和小糕点的诱人香气。





FERMOL® Perle

→ COMPOSITION AND TECHNICAL CHARACTERISTICS 成分和技术特征

Saccharomyces cerevisiae yeast (number of viable cells $>10^{10}$ UFC/g).

酿酒酵母 (活酵母数 $>10^{10}$ UFC/g)。

It contains sorbitan monostearate (E491).

含脱水山梨醇单硬脂酸酯 (E491)

POF: negative

Phenotype: Killer

Demalinating power: medium

Copper resistance: high resistance up to 20 ppm Cu^{2+}

Nutritional requirements: medium-low

Alcohol tolerance: $<14.5\%$.

Hydrogen sulphide production: medium producer

Acetic acid production: low producer

Glycerol* production: high producer

POF : 无

表型 : 杀伤酵母

脱盐能力 : 中等

耐铜性 : 抗性高达20 ppm Cu^{2+}

营养需求 : 中等-低

酒精耐受性 : $<14.5\%$

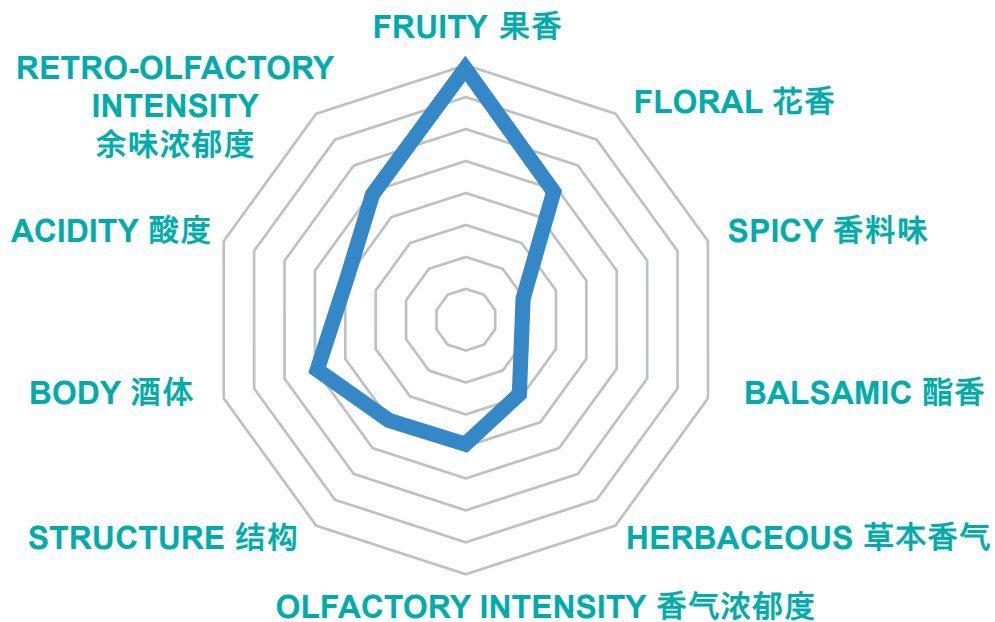
硫化氢产量 : 中等

乙酸产量 : 低

丙三醇*产量 : 高

*Strictly related to fermentation temperature and quantity of sugars

*与发酵温度和糖分数量严格相关





FERMOL® Perle

→ DOSAGE 用量

10 - 30 g/hL.

→ INSTRUCTIONS FOR USE 使用说明

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

按照1:10的比例，将酵母在加有糖的温水中复水活化。水温不超过38°C，时间至少20-30分钟。

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

建议在活化水中按照与酵母1:4的比例添加Fermoplus Energy GLU 3.0。

→ STORAGE AND PACKAGING 储存方法和包装形式

Store at temperatures below 20°C.
在20°C以下储存。

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

500 g /包，每箱500 g *20包。
10 kg /盒。

