



FERMOPLUS® Rosé Bubble

Nutrient for first and second fermentation yeasts with a high amino acid content, ideal for obtaining rosé wines with great aromatic expression



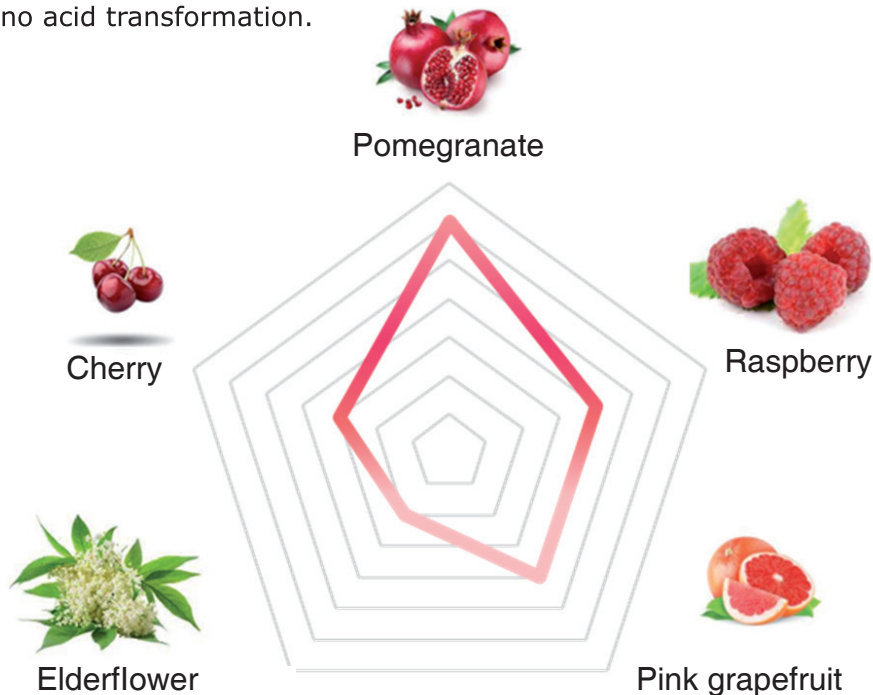
→ TECHNICAL DESCRIPTION

The AEB research group, which has for years placed amino acid nitrogen nutrition at the centre of its research, has consolidated the correlation between the amino acid composition of a nutrient and the aromatic profile of wine. Among the types offered on the market, AEB chose rosé sparkling wines for their fruity bouquet, ranging from citrus fragrances, pink grapefruit, redcurrant, raspberry and pomegranate aromas.

Starting from these considerations, AEB developed **FERMOPLUS Rosé Bubble**, the new nutrient of the FERMOPLUS range able to enhance fruity notes, especially in sparkling wines, increasing their aromatic potential even only during the frothing process. It is an activator based on yeast cell walls and autolysates, particularly endowed with specific amino acids, which are essential for characterising wines where this type of aromatic profile is desired.

The use of **FERMOPLUS Rosé Bubble** is indicated both in the fermentation of the base wine 48 hours after LSA inoculation, and during the prise de mousse, in the autoclave and in the bottle.

FERMOPLUS Rosé Bubble allows these typical aromas to be enhanced by increasing the acetate ester precursors. This is achieved thanks to the selected yeasts of the AEB Group, which are able to successfully esterify and are ideal in the world of rosé wines, such as FERMOL PB2033, Tropical, Red Fruit, Red Bouquet and PMD53. Through the Ehrlich mechanism, yeasts are able to increase aromatic notes through amino acid transformation.





FERMOPLUS® Rosé Bubble

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast hulls, yeast autolysates, ascorbic acid.
It contains no GMOs and has not undergone ionising treatments.

→ DOSAGE

A dosage of 20 to 60 g/hL is recommended.
10 g/hL of **FERMOPLUS Rosé Bubble** bring about 8 ppm* of RAN.

→ INSTRUCTIONS OF USE

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

→ STORAGE AND PACKAGING

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

0.5 kg 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 $\pm 10\%$.

