



FERMOL[®] C6+

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 A yeast for varietal red wines for complex high-grade vinification



→ TECHNICAL DESCRIPTION

The yeasts proposed by AEB Group are the result of rigorous selections, also carried out in collaboration with prestigious research institutes. The wide range of yeasts proposed is distinguished by its ability to bring out the precursors present in the grapes, to produce variable quantities and proportions of fermentation esters and acetates, and to synthesise glycerine, acids and mannoproteins. All the selected yeasts possess high technological characteristics and produce extremely limited quantities of compounds that can interfere with wine quality.

FERMOL C6+ is a strain suitable for red grape varieties from hot, dry areas, where the grapes have high potential alcohol contents. Often the lack of large quantities of water leads to imbalances within the berry, which create concentrations of trace elements that do not favour the regular fermentation process, very low YANs and imbalances in the acid framework, all combined with very high sugar levels. **FERMOL C6+** was created to ferment this type of grape, guaranteeing the perfect course of alcoholic fermentation, all combined with very low volatile acidities.

Another characteristic of **FERMOL C6+** is the perfect completion of alcoholic fermentation, especially when exceeding 15-16% alcohol, a time when many strains often show metabolisms that are not suited to these fermentations and slow down considerably, making the final part of the fermentation itself especially complex. Among the strain's genetic characteristics, we find a very good tolerance to fermentation at high temperatures, above 30 °C, where often the yeasts, although endowed with a good metabolism, tend to be intoxicated by alcohol, stopping, with all the problems associated with stuck fermentation.

An interesting by-product of the metabolism of **FERMOL C6+** is the very high production of glycerine. In certain trials, glycerine levels of 11 g/L have been reached, clearly on wines with alcohol contents above 15%.

Numerous trials have shown that wines made from **FERMOL C6+** have low volatile acidities; wines with alcohol contents above 15% have an average acidity of around 0.20 g/L.

Due to its demallicating action and good ability to synthesise glycerine, **FERMOL C6+** produces wines that are soft and voluminous in the mouth. It is demallicant and very varietal. Finally, all wines made from this strain are not the same, they differ greatly.





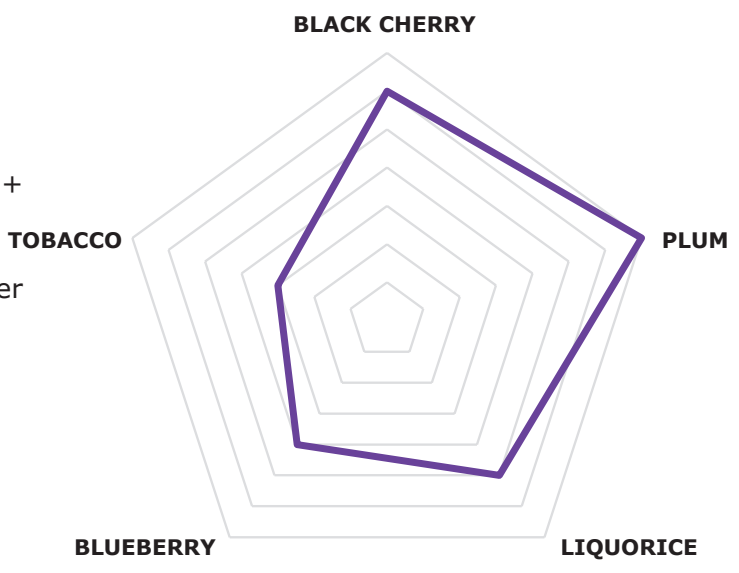
FERMOL® C6+

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeast (number of viable cells > 10¹⁰ UFC/g).
It contains sorbitan monostearate (E491).

- POF:** neutral
- Phenotype:** Killer
- Demalinating power:** high
- Copper resistance:** high up to 20ppm of Cu²⁺
- Nutritional requirements:** medium
- Alcohol tolerance:** <16.5%.
- Hydrogen sulphide production:** low producer
- Acetic acid production:** low producer
- Glycerol production*:** high producer

**Strictly related to fermentation temperature and the amount of sugars*



→ DOSAGE

10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts lukewarm sugared water, max. 38 °C for 20-30 minutes. We recommend adding FERMOPLUS Energy products to the reactivation water in a ratio of 1:4 with the yeast.

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.

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

