



# FERMOL Varietal Ester

Selected strain for aromatic whites and rosés



## → TECHNICAL DESCRIPTION

**Fermol Varietal Ester** is the ideal strain when you want to increase the aromatic potential. The enzyme pool of **Fermol Varietal Ester** allows the release of different esters. The compounds we find most present in wines fermented with **Fermol Varietal Ester** are Ethyl Octanoate (fruity aroma), Ethyl-3-methyl butanoate (strawberry or red fruits) and Isoamyl acetate (banana).

Esters attributable to apricot and peach notes are often released when the strain is vinified at 15 and 16°C. Strain resistant to 15.0 % alcohol and low temperatures is the result of natural selection under these winemaking conditions. The selection was conducted in Sicily.

The selection, in a decidedly hot region, allowed this strain to be identified because it produced very simple but well-marked aromas that enhance the freshness and fragrance of the wines. **Fermol Varietal Ester** possesses β-glucosidasic activity, which allows the detection of terpenes present in some strains even when they are present in small amounts.

**Fermol Varietal Ester**, has non-high nutritional requirements while producing low values of hydrogen sulfide, making it the ideal strain for large tank vinifications, where due to economic and also structural needs, nutrient additions are not always so timely and easy to implement.

The top-rated grape varieties in which the characteristics of this yeast are fully appreciated include: chardonnay, trebbiano, cortese, uniblanco, colombard, falanghine, insolia, bacus, garganega, verdejo, etc.

Optimal temperature: 16°C

**POF:** negative

**Phenotype:** killer

**Demalicensing power:** medium

**Copper resistance:** medium-low resistance up to 20ppm of Cu<sup>2+</sup>

**Nutritional requirements:** medium

**Alcohol tolerance:** <15.5%

**Hydrogen sulfide production:** low producer

**Acetic acid production:** low producer

**Glycerol production\*:** medium producer

*\*Strictly related to fermentation temperature and amount of sugar*

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

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

It contains sorbitan monostearate (E491).





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## → DOSAGE

10-30 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. Tests done show that with Fermoplus Energy Glu 3.0 the number of cells increases by about 30 percent 6 hours after reactivation.

## → STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 10 kg.

