

Aleaferm AROM



COMPOSITION

Active dry yeast *Saccharomyces cerevisiae*
Contains E491 sorbitan monostearate.

GENERAL CHARACTERISTICS

Appearance: small beige-colored sticks with characteristic smell.

GUARANTEED SPECIFICATIONS

- Total yeasts > 10 billion/g
- Viable yeasts > 10 billion/g
- Molds < 103 cfu/g
- Lactic acid bacteria < 105 cfu/g
- Dry matter: min. 93%

ALEAFERM AROM possesses excellent fermentation kinetics with rapid fermentation initiation; when properly nourished, it is capable of fermenting even the most difficult musts, enhancing the varietal characteristics of the grape variety.

FERMENTATION SPEED	NITROGEN REQUIREMENT	SO ₂ TOLERANCE	ALCOOL TOLERANCE	FERMENTATION T °C	H ₂ S PRODUCTION
★★★	★★	> 150 mg/L	15,50 %vol	15-25 °C	/

/ ABSENT ★LOW ★★MEDIUM ★★★HIGH

APPLICATIONS

ALEAFERM AROM is a yeast suitable for wines in which aromatic peculiarities, varietal and floral notes are to be enhanced. Its characteristics also make it suitable for use in refermentation and in cases of stuck fermentation. In white wines it enhances finesse and aromatic complexity, also contributing to flavor balance; in reds and rosés it enhances fruity notes and contributes to color stabilization. Ideal for young, ready-to-drink wines, but also for wines with a complex aromatic profile and medium structure.

RECOMMENDED DOSAGES

15-25 g/hl on musts. In the case of polluted musts, the doses of use can be increased.

MODE OF USE

Rehydrate the dose of **Aleaferm AROM** in lukewarm water (at a ratio of 1:10), temperature between 36° and 38°C, to which 50 percent wort or MCR has been added up to a dosage of 50 g/l sugar, wait 15 minutes and stir, dissolving any lumps. Then inoculate from below into the mass to be fermented and pump over. Adherence to the above timing and methods ensures maximum viability of the rehydrated yeast

PACKAGES AVAILABLE

500 g bag 10 kg bag

STORAGE CONDITIONS

Unopened package: store in a cool (possibly refrigerated at 4°C), dry and ventilated place.

Open package: close tightly and store as indicated above; consume quickly.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

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