

FerMann Floreal

BIOLOGICAL ADJUVANT FOR THE FERMENTATION OF WHITE AND ROSÉ MUSTS.

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

FerMann Floreal is a fermentation adjuvant derived from inactive yeast rich in glutathione with a high content of soluble mannoproteins together with a mixture of gallic tannins and acacia. Its formulation has been developed in order to give notes of flowers and white fruit, and at the same time carry out an antioxidant action conferring fullness and sweetness on the palate.

The benefits that can be derived from the use of **FerMann Floreal** during fermentation of white and rosé musts are:

Aroma

- enhancement of white fruit (e.g. apple, pear) and floral notes;
- greater persistence over time of fresh and fruity aromas as a result of the interaction between mannoproteins and aromatic substances present in wine.

Taste

- increase in smoothness and volume due to the release of significant amounts of free mannoproteins and polysaccharides;
- increase in balance and taste structure.

Technological effects

- protection of the aromatic component due to the action of mannoproteins that act as protective colloids;
- antioxidant effect due to the presence of glutathione and gallic tannins.

Composition

Inactive yeast (*Saccharomyces cerevisiae*) rich in glutathione with a high content of soluble mannoproteins, gallic tannins and acacia.

Specific inactivated yeast organic nitrogen content: < 9,5% of dry matter (N equivalent).

Characteristics

Appearance: light brown powder

Dosage

White and rosé musts: 10-40 g/hl

Instructions for use

Add **FerMann Floreal** within 48 hours of yeast inoculum.

Dissolve 1:10 in water or must and add to the mass being processed, preferably with a Venturi tube.

Storage

Unopened package: store in a cool, dry, ventilated area.

Opened package: carefully reseal and store the product as described above. Consume quickly.

Note

Uses:

- 1) production of white and rosé wines characterised by increased fullness and softness of taste;
- 2) production of white and rosé wines when you want to enhance white fruit and floral notes;
- 3) protection and stabilisation of flavours thanks to the action of mannoproteins and glutathione.

Product for oenological use, as per Regulation (EC) No 606/2009.

Packaging

Code EXP00125684 - 1 kg bag

