

# FerMann Spicy

## BIOLOGICAL ADJUVANT FOR THE FERMENTATION OF RED AND ROSÉ MUSTS.

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

**FerMann Spicy** is a fermentation adjuvant derived from yeast cell walls with a high content of soluble mannoproteins together with a mixture of condensed grape seed and ellagic tannins. Its formulation has been developed in order to protect the colour and promote the anthocyanin / tannin condensation during the maceration of red grapes.

The benefits that can be derived from the use of **FerMann Spicy** during the maceration of red grapes are:

### Colour

- protection of the colouring substance against oxidation and the action of oxidase enzymes due to the protective action carried out by the ellagic tannins contained in the preparation;
- stabilisation of the colouring substance thanks to the contribution of grape seed tannins and mannoproteins capable of forming stable coloured complexes.

### Aroma

- enhancement of the notes of black and spicy fruits (e.g. currants);
- 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;
- attenuation of astringency due to the formation of tannin-mannoprotein complexes less aggressive on the palate;
- increase in balance and taste structure.

### Technological effects

- protection of the aromatic component thanks to the antioxidant action carried out by tannins;
- stabilisation of colour prior to malolactic fermentation.

### Composition

Inactivated yeast (*Saccharomyces cerevisiae*) with a high content of soluble mannoproteins, ellagic and grape seed tannins.

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

### Characteristics

Appearance: light brown powder

### Dosage

Red and rosé musts: 10-40 g/hl

### Instructions for use

Add **FerMann Spicy** 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 red and rosé wines characterised by increased fullness and softness of taste;
- 2) production of red and rosé wines that need to preserve long, fresh and young olfactory notes and intense colour;
- 3) protection and stabilisation of the colour of red and rosé wines.

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

### Packaging

Code EXP00125683 - 1 kg bag



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