



## Pinnacle FermiTop

*product information*



### Type:

100% yeast-derived nutrient for complete fermentation and improvement of wine organoleptic profile.

### Characteristics:

- Pinnacle FermiTop is an ammonium salt-free yeast nutrient.
- Pinnacle FermiTop is a very rich source of free amino acids, vitamins, minerals, unsaturated fatty acids and sterols which are immediately available for the yeast and improve cellular multiplication, viability and vitality of the cells.
- Pinnacle FermiTop provides amino acids for synthesis of transport proteins and enzymes. Gradual release of growth factors enables complete and safe fermentation.
- The large availability of amino acids ensures a complete and rich enzymatic pool for the yeast cells which increase aroma synthesis.
- Release of polysaccharides increases the mouthfeel.

### Application:

- Pinnacle FermiTop enhances varietal character of top quality red wines. This is a great tool to improve fermentation of over-ripe grapes with low YAN and high alcohol content, enhancing more intense aromas and greater mouthfeel.
- Pinnacle FermiTop is also recommended for highly clarified white and rosé wine fermentations at low temperature.
- We recommend using an aromatic yeast strain to maximise the synthesis of secondary aromas.
- In case of low YAN (<100ppm) and/or high sugar content it is highly recommended to complement yeast nutrition with ammonium salts.

### Formulation:

Pure autolysed yeast in granulated form for easy handling and total solubility. Specific yeasts rich in amino acid have been inactivated through a precise enzymatic and thermic treatment. Also contains partially hydrolysed yeast cell walls.

### Instructions for use:

Pinnacle FermiTop does not require any rehydration. Its granulated form allows a direct addition into the must.

Add Pinnacle FermiTop during the first third of alcoholic fermentation, directly into the vessel.

### Colour:

Beige/light brown.

### Dosage:

25-40 g/hL.

Maximum dosage allowed by EU: 40 g/hL.

### Storage conditions:

Store the product in a fresh, dry, well ventilated room.

### Shelf life:

Three years from date of manufacture.

### Packaging:

1kg and 15kg bags.

### Scientific background:

Amino acids are crucial for yeast nutrition, because amino acids form the largest group of YAN compounds (Bell & Henschke, 2005) and their metabolism is directly related to many flavour compounds, and thus the ultimate quality of wine (Styger et al., 2011).

Product approved for oenological use, in accordance with the regulation (EC) n° 606/2009 and OIV codex.



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ANALYTICS	
Total Nitrogen	Max 12 %
Ammonia Nitrogen	Max 0.5 %
Amino acids	1.9 – 3.7 %
Moisture	Max 7 %
Pb	Max 2ppm
Hg	Max 1ppm
As	Max 3ppm
Cd	Max 1ppm
pH (Sol.10 %)	4.0 – 7.0 %
MICROBIOLOGICAL ANALYTICS	
Total Aerobic Count	Max 10 <sup>4</sup> CFU/g
Viable Yeast Count	Max 100 CFU/g
Mould	Max 1000 CFU/g
Lactic Bacteria	Max 1000 CFU/g
Acetic Bacteria	Max 1000 CFU/g
Salmonella	not detected in 25g
E.Coli	not detected in 1g
Staphylococci	not detected in 1g
Coliforms	Max 100 CFU/g

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The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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