

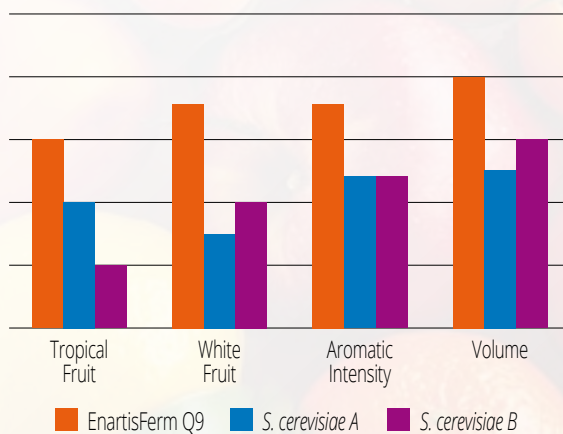
# EnartisFerm Q9

## ULTIMATE AROMATIC EXPRESSION

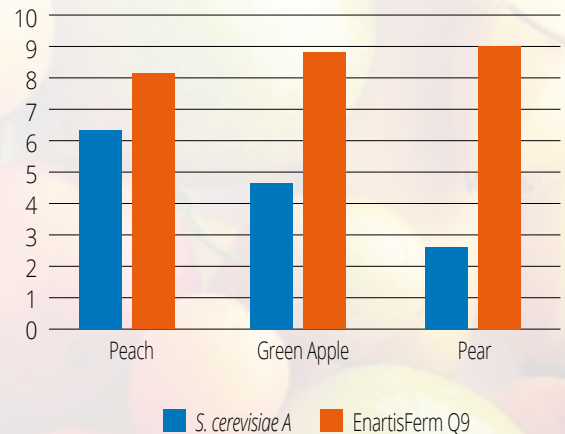
EnartisFerm Q9 is a yeast selected for producing white and rosé wines characterized by an intense, fruity sensory profile from neutral and aromatic varieties.

### FEATURES

- High ester production and release of terpenes and norisoprenoids
- Fruity sensory profile characterized by notes of white-fleshed fruit (green apple and pear) and tropical fruit
- High aromatic intensity with complexity and volume on the palate
- Also suitable for aromatic varieties due to its ability to release terpenes and norisoprenoids
- Low producer of acetaldehyde and SO<sub>2</sub>
- Also suitable for sparkling base wines



Comparative tasting on Trebbiano



Aromatic production trials on Muscat



EnartisFerm Q9 is a CERM (*Centre of Excellence for Research in Microbiology*) validated product. CERM is a program dedicated to excellence in innovation, research and development of biotechnology products.