

EXPERTI OENI PH

Freeze-dried malolactic bacteria for direct inoculation

DESCRIPTION

Specific bacterial culture for malolactic fermentations of wines with high alcohol content.

Improves the organoleptic profile of wines thanks to its positive effect on fruity and varietal aromas, reducing vegetal sensations. Enhances the softness and roundness of wines.

The fresh freeze-dried bacteria are produced in sealed packages and must be stored in freezer at a temperature of -18°C. Shipping and transport occur in thermo-insulated and refrigerated containers until delivery to the winery, where the product arrives in optimal conditions.

From this moment, freezer storage is recommended (temperature of -18°C).

COMPOSITION

Freeze-dried malolactic bacteria

APPLICATION

- Inoculation of bacteria in dry, racked wines is recommended immediately after alcoholic fermentation, or in co-inoculation following a specific protocol.
- On very clear wines and/or far from alcoholic fermentation, addition of Provital Act-Malo activator at a dose of 10-20 g/hl is recommended.
- The starting speed and conduct of MLF is also influenced by wine temperature. Below are the ideal parameters to start malolactic fermentation at high alcohol levels:

(% vol) Alcohol	Up to 14%
pH	> 2,9
Total SO ₂ (mg/L)	Up to 50
Temperature	Between 18 - 27°C

INSTRUCTIONS FOR USE

At the time of use, observe the following protocol:

1. REHYDRATION: Rehydrate the dose for 50hL in 1L of chlorine-free water (mineral) at maximum temperature of 15-20°C for a maximum time of 10 minutes.
2. INOCULATION: Add the suspension to the wine to be treated and homogenize the mass through closed pumping over. Keep wine temperature above 15°C. Addition of Provital Act-Malo activator at a dose of 10-20 g/hl is recommended.
3. MONITORING: Monitor the progress of malolactic fermentation (usually fine CO₂ bubbles or light foam formation is observed in the following days, accompanied by a decrease in total acidity and an increase in pH).

DOSAGE

The dosage is at the user's discretion.

Under normal conditions, the pre-dosed quantity contains an ideal bacterial load to start and conduct MLF quickly and safely.

PACKAGING

Dose for 50 hl and for 250 hl

STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Open package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with suitable industrial hygiene practices and in compliance with current legislation. Product for food and enological use, for professional use only.