



MALOLACT Acclimatée

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 Bacterial culture effective in promoting the malolactic fermentation, suited for high alcohol content wines



→ TECHNICAL DESCRIPTION

Malolact Acclimatée is a malolactic bacteria preparation (*Oenococcus oeni*) effective in promoting the malolactic fermentation.

Malolact Acclimatée has a very short lag phase: this prevents increases of volatile acidity and the development of yeasts belonging to the *Brettanomyces* genus, which could cause olfactive alterations (horse harness, wet wool).

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Oenococcus oeni

→ INSTRUCTIONS FOR USE

Remove **Malolact Acclimatée** from the freezer 30 minutes before use. After addition homogenize with a pump over.

→ STORAGE AND PACKAGING

Store the product at -20°C.
 After opening the packet, the preparation must be completely used to avoid the loss of activity induced by humidity.

Packs for the inoculation of 25 hL.
 Packs for the inoculation of 250 hL.

Reference: MALOLACT_ACCLIMATEE_TDS_IT_2220921_OENO_Italy

