



# MALOLACT Acclimatée 4R

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 Bacterial culture effective in promoting the malolactic fermentation, suited  
 for wines with a high tannic content  
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## → TECHNICAL DESCRIPTION

Malolactic bacteria preparation (*OEnococcus oeni*), selected for red wines with a high concentration of polyphenols (TPI above 75), alcoholic degree higher than 13,5% vol., pH between 3,2 and 3,5 with free sulphur dioxide content of between 20 and 30 mg/L.

Tests conducted in winery highlighted that **Malolact Acclimatée 4R** rapidly undertakes malolactic fermentation when inoculated at temperatures higher than 20°C and the malic acid gets completely depleted even at 12°C. It does not produce biogenic amines.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

*Oenococcus oeni*.

## → INSTRUCTIONS FOR USE

Remove **Malolact Acclimatée 4R** from 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 humidity-induced activity loss.

- Packs for the inoculation of 25 hL.
- Packs for the inoculation of 250 hL.
- Packs for the inoculation of 1000 hL.

Reference: MALOLACT\_ACCLIMATEE\_4R\_TDS\_IT\_2180624\_OENO\_Italy

