

Description

It is a multi-strain mixture of *Oenococcus oeni* for direct inoculation, with good malolactic fermentation activity and able to develop rapidly in the inoculated wine, considerably improving the bouquet of the finished product.

Composition

Lyophilized microbial culture of *Oenococcus Oeni*; excipient: dextrose.

Technical specifications

FERMENTATIVE FEATURES:

- high malolactic activity
- allows malolactic fermentation with pH above 3,1
- resistance up to 50 mg/l total SO₂ and 5 mg/l free SO₂ ethanol tolerance up to 14% vol.
- optimum temperature between 18 and 22°C

For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.

Preparation mode

Dissolve the contents of one jar in one liter of water (preferably non-chlorinated) at 20-25°C for 15 minutes, stirring well.

For more difficult situations, it is advisable to dissolve the contents of the jar in two liters of liquid consisting of wine and water, possibly non-chlorinated, in a 1:1 ratio, mix and leave to incubate for 12-24 hours at a temperature between 20°C and 25°C. Distribute the product homogeneously over the mass of wine to which malolactic fermentation is to be initiated and mix it by shaking and pumping over in a closed loop. Keep the temperature of the wine above 18°C.

Shelf life and storage

The freeze-dried jars should be stored in a refrigerator at +4°C for the duration of one year, at -18°C for duration of two years.

Packages are mainly transported using a temperature-controlled refrigerated carrier, however, maintaining the freeze-dried cultures at room temperature for 120 hours showed no significant changes in cell viability.

GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.

Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.