

PROTOCOLS FOR THE USE OF ENARTISML BACTERIA

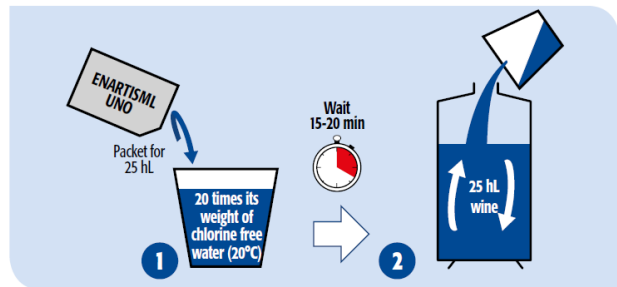
Enartis has developed three protocols for the use of malolactic bacteria to be adopted according to fermentation conditions: normal, difficult and very difficult.

NORMAL CONDITIONS, standard inoculation

Freeze-dried bacteria

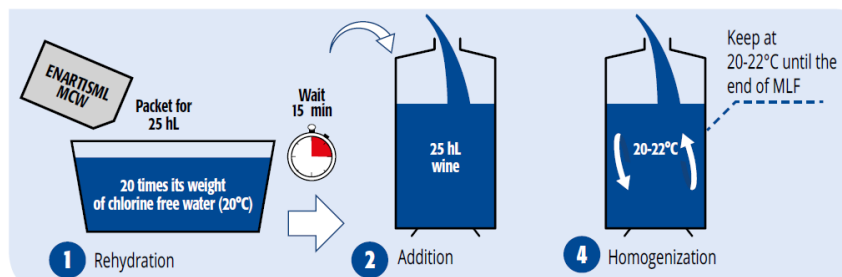
- Rehydration preserves a larger number of viable cells.
- Under normal conditions, it is possible to simply rehydrate the bacteria and inoculate the wine without necessarily using nutrients or adopting an acclimation procedure.

pH	3.4 - 3.6
Temperature	18-22°C
Free SO ₂ (mg/L)	< 5
Alcohol (%)	11-13



DIFFICULT CONDITIONS, standard inoculation

pH	3.2-3.4
Temperature	16-18 °C
Free SO ₂ (mg/L)	5-10
Alcohol (%)	13-15



VERY DIFFICULT CONDITIONS, standard inoculation

pH	3.0-3.2
Temperature	14-18 °C
Free SO ₂ (mg/L)	10-12
Alcohol (%)	15-15.5

