



## PROTOCOL FOR MALOLACTIC FERMENTATION IN DIFFICULT CONDITION

In order to get successful malolactic fermentation in difficult wines (pH lower than 3.2, alcohol content > 14%) or to speed up the fermentation in normal conditions, we suggest to prepare a *pied de cuve* as following.

### Example for 25 hL wine

- 1) rehydrate 1 doses for 25 hL of **Enartis ML Silver** in 0.5 litre of still mineral water at 20-25°C (68-77°F).
- 2) Wait 15 minutes.
- 3) Dissolve 50 g of **Nutriferm Osmobacti** directly in same water suspension and stir.
- 4) Wait 2-4 hours (please note: follow the recommended timing). Keep the water suspension at 18-20°C (64-68°C).
- 5) Prepare a blend with
  - 25 L water
  - 25 L wine
  - 0,5 kg **Nutriferm ML**
- 6) Adjust the blend pH > 3.3 if necessary.
- 7) Inoculate the blend with the bacteria/Osmobacti suspension. Keep it at 18-20°C (64-68°F).
- 8) At 1/2 – 2/3 malic acid depletion, add 1 hL of wine into the *pied de cuve* in fermentation. Keep it at 18-20°C (64-68°F).
- 9) When 1/2 - 2/3 of malic acid content of the *pied de cuve* is consumed, use the *pied de cuve* to inoculate the remaining wine. Keep the wine at 18-20°C (64-68°F) till the end of the fermentation.