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# PROTOCOL FOR MALOLACTIC FERMENTATION IN DIFFICULT CONDITIONS

In order to have a successful malolactic fermentation in difficult wines (low pH, high alcohol content) or to speed up fermentation in normal conditions, we suggest preparing a starter culture as follows:

Example for 100 hL wine:

1. Rehydrate 4 packages of 25 hL dose **Enartis ML Silver** (wines with alcohol content >14%, pH > 3.1) as indicated in the technical data sheet.
2. Once rehydration of selected bacteria is completed, dissolve 200 g of **Nutriferml OsmoBacti** directly in same water suspension and wait 2-4 hours (note: follow recommended timing instructions). Keep at 64-68°F.
3. In the meantime, prepare a blend of:
  - a. 50 L Water
  - b. 50 L Wine
  - c. 1 Kg Nutriferm ML
4. Adjust the blend pH > 3.3, if necessary.
5. Inoculate the blend with bacteria previously activated with **Nutriferml OsmoBacti**. Keep at 64-68°F.
6. At 1/2 – 2/3 malic acid depletion, add 200L of wine and 1 Kg **Nutriferml ML** into the starter culture in fermentation. Keep at 18-20°C (64-68°F).

At 1/2 -2/3 of malic acid depletion, use the starter culture to inoculate remaining 97.5 hL of wine. Keep wine at 64-68°F until end of fermentation.