

LATTIvante

Activate the Malolactic Fermentation

APPLICATIONS

Why a MLF activator?

The activity of selected wine malolactic bacteria are influenced by several known physio-chemical parameters: alcohol, pH, SO₂ and temperature. In addition to these "classic" factors, it is necessary to consider that oftentimes wine conditions are not favorable for the malolactic fermentation because of nutritional deficiencies and "alterating factors."

Experience has shown that these conditions can determine the success of the inoculation.

Action of LATTIvante

Malolactic bacteria are microorganisms which are more fastidious than yeast, and at the end of the alcoholic fermentation strong nutritional deficiencies exist. This can be related to under or over ripe grapes, the development of indigenous yeast and bacteria, excessive clarification of must (nutrient removal, turbidity reduction), or an extremely vigorous alcoholic fermentation. Moreover, the sensitivity of the bacteria to the toxins produced during the fermentation (from yeast or indigenous bacteria) present limiting factors to the development of the selected bacterial culture.

LATTIvante was designed specifically to supply nutrients for malolactic bacteria (specifically nitrogenous compounds) and it possesses a specific adsorption action for toxins which cleans the media.

Advantages

The composition of LATTIvante will allow for an acceleration of the malolactic fermentation under normal conditions and favors the development of the selected bacteria under reduced nutrient and limiting conditions while reducing the lag time and favoring the dominance of the inoculated strain. This allows for better organoleptic results because excessive production of diacetyl and volatile acidity is avoided and aromatic cleanliness is seen. Because the fermentation kinetics is more rapid, less heating is required and the wine spends less time in the absence of SO₂. These are practical advantages of microbiological security.

COMPOSITION

Adsorbing agent derived from polysaccharides, yeast derivatives.

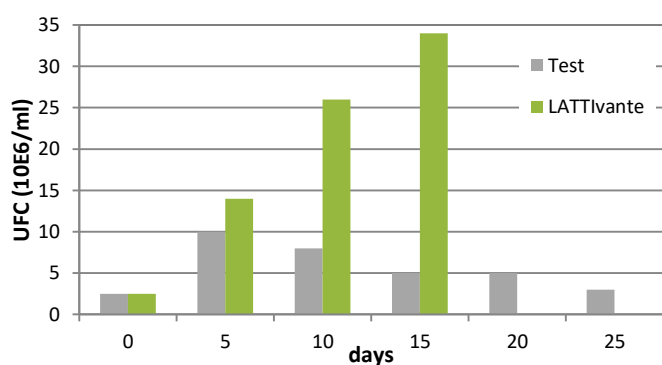
DOSAGE and INSTRUCTIONS FOR USE

20-40 g/hl. Disperse the product in a small amount of water, wait for about 30 minutes to obtain the optimal dispersion of the compounds and add to the wine when the selected bacteria are added.

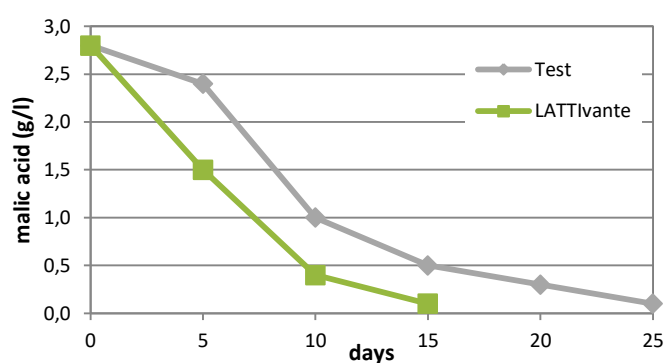
PACKAGING and STORAGE

500 g bags.

Store the product in its original packing, in dry and cool conditions.



Live cells count in wine during MLF (UFC 10E6/ml)



Malic acid degradation