



V MALO ACTIV

ACTIVATOR AND BIOREGULATOR
OF MALOLACTIC FERMENTATION

COMPOSITION



100 % yeast autolysates.

CHARACTERISTICS



V MALO ACTIV is an activator specifically formulated to provide the most suitable nutrients in wine for malolactic fermentation agents.

The high content of yeast cell walls composed of polysaccharides and yeast catabolites ensures the adsorption of toxic substances for the bacteria (fatty acids) and stimulates cell development, ensuring quick malolactic fermentations without affecting the organoleptic characteristics of the wine.

Its composition, which is the result of carefully selected raw materials, is balanced in order to provide all the micro-elements which are necessary to bio-regulate bacteria metabolism. This ensures to overcome hostile fermentation juice conditions, and to ensure a cleaner malolactic fermentation with a lower risk of undesired metabolites production.

APPLICATIONS



Malolactic fermentation is better in coinoculation, together with alcoholic fermentation when in combination with a compatible yeast strain, and in young wines at the end of fermentation, before the fine dregs are removed.

Generally, lactic bacteria do not find the optimal conditions in wine for surviving: the pH, sulfur dioxide, temperature and alcohol all represent adverse factors.

To carry out malolactic fermentation, it may be necessary to proceed by inoculating selected lactic bacteria (Amar® 04) or by using micro-elements which are able to regulate their metabolism.

V MALO ACTIV, thanks to its formula based on yeast cell wall derived from cellular lysis of yeast, is able to provide this nutritional and adsorption support, helping to create the best conditions for the malolactic fermentation.

V MALO ACTIV is recommended both for stimulating the natural bacterial activity and after inoculation with selected lactic bacteria.

If you add MANNOZYM® it helps to increase the effectiveness of the treatment in both of cases.

When using V MALO ACTIV comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve V MALO ACTIV in water in a 1:5 ratio and then add to wine or must and mix carefully. In case of inoculation of selected bacteria strains, make a dosage of V MALO ACTIV before to include them.



DOSAGE

As a bio-stimulator for bacterial activities: 20 g/hL.



PACKAGING

500 g poly laminated bags.



STORAGE

Store in a cool, dry place. Tightly close opened packages.



HAZARD

Based on the current European regulations the product is classified: not hazardous.