

# MALOVIT

## NUTRIENT FOR MALOLACTIC FERMENTATION

Inactivated yeast, yeast cells, support elements

### FIELD OF APPLICATION

◆ **MALOVIT** improves the viability of the selected bacteria, after they have been inoculated to the wine, and improves their multiplication as well ; **MALOVIT** allows to speed up and ensure the malolactic fermentation :

- ◆ In much clarified white wines
- ◆ In much tannic red wines.
- ◆ In wines containing inhibitors (fatty acids, residues of products used for the vine treatment)
- ◆ In wines with malolactic fermentation problems.
- ◆ In naturally difficult wines (low pH, high alcohol and SO<sub>2</sub> levels)
- ◆ In wines rapidly separated from their lees.

◆ **MALOVIT** is particularly suitable for our VITILACTIF F bacteria (Fig. 1)

◆ **MALOVIT** can be used both as preventive or curative solution.

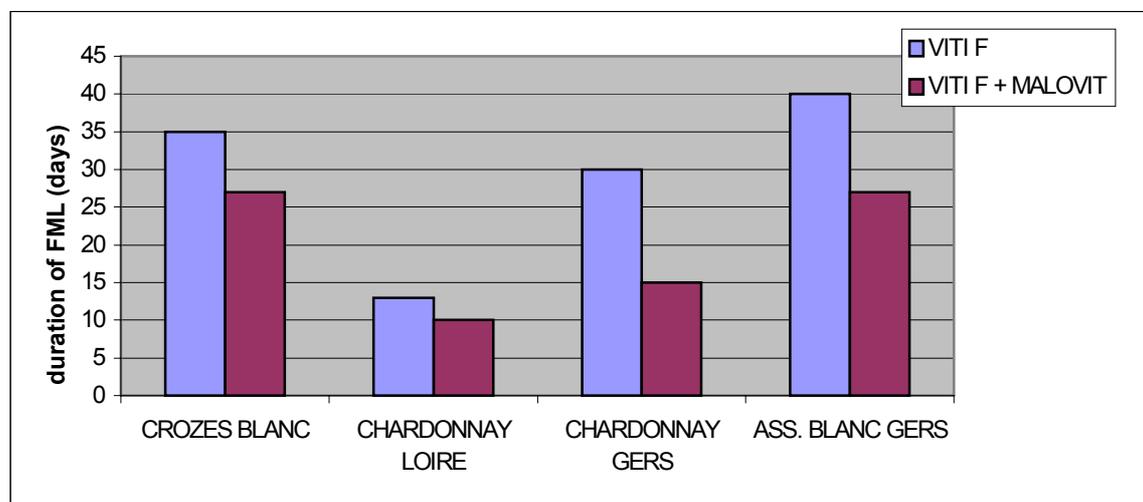


Fig. 1: Effect of Malovit on the duration of the malolactic fermentation in white wines, inoculated with Vitilactic F.

## DOSAGE

- ◆ 20 g/hL (**Maximum** : 30 g/hL).

## INSTRUCTIONS FOR USE

- ◆ For 25 hL of wine, dilute 500 g MALOVIT in 5 to 10L of water (preferably) or wine, stir during 2 or 3 min. and incorporate to the wine, during a pumping-over to ensure that the product spreads well.
- ◆ Add **MALOVIT** right before you inoculate the bacteria.

## LEGISLATION

- ◆ The maximum legal dosage for MALOVIT (80g/hL), which is related to its content in inactivated yeasts and yeast cells, does not correspond to an oenological dosage and is not to be used, whatever the case.

## PACKAGING

- ◆ Bag of 500 g (dose for 25 hL).

## STORAGE

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light.
- ◆ Once opened, use quickly.

The information featured above is that of our present knowledge.  
It has been given without commitment or guarantee, insofar as the conditions of use are out with our control.  
This information does not disclaim responsibility of the user, with regards to respect for the law and safety advice, in effect.  
This document is the property of SOFRALAB and may not be modified without its agreement.