

# VITILACTIC® F

ITV France Selection (1) – Strain 16 D1 (1)  
Lactic acid bacteria for direct inoculation

**FOR EXPRESSIVE AND WELL BALANCED QUALITY RED, WHITE AND ROSÉ WINES**

**GOOD ADAPTATION TO LOW PH VALUES OR LOW TEMPERATURES  
ALSO TESTED AND APPROVED FOR “YEAST-BACTERIA” CO-INOCULATIONS**

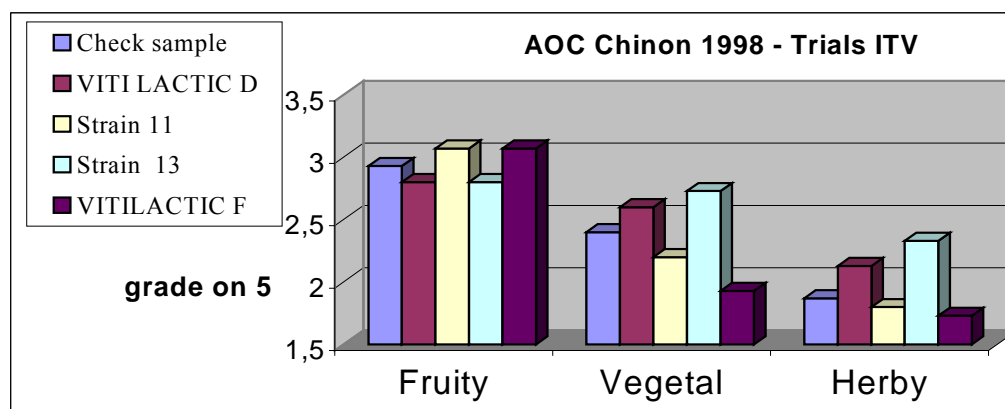
## FIELD OF APPLICATION

**VITILACTIC® F** is a lactic acid bacterium (*Oenococcus oeni*) selected in collaboration with the ITV of Beaune.

**VITILACTIC® F** is particularly recommended for malolactic fermentation in wines under relatively challenging conditions (pH values down to 3.2 and temperatures down to 16°C) where it has demonstrated excellent adaptation potential. Its low volatile acidity production and its strong and rapid implementation at recommended application rates also contribute to smooth fermentations.

In addition, **VITILACTIC® F** has an effect on the organoleptic profile of the wine:

- by limiting colour losses in the case of malolactic fermentations carried out at low temperatures
- by reducing the vegetal-herbaceous aromas, which sometimes dominate certain wines, to the benefit of varietal and fruity aromas
- by increasing roundness and softening of the tannins thanks to a superior polysaccharide production
- finally, by protecting the wine from risks of organoleptic deviations due to indigenous lactic acid bacteria



Finally, because of its very low biogenic amine production (absence of the gene coding for the synthesis of the enzyme involved in histamine production), **VITILACTIC® F** is a reliable malolactic strain for problematic food safety situations.

## MICROBIOLOGICAL CHARACTERISTICS

- ◆ *Oenococcus oeni*
- ◆ Very low volatile acidity production (5)
- ◆ No fermentation deviation (1), (2), (5)
- ◆ Low biogenic amines production (1), (5)

## CONDITIONS FOR USE

- ◆ **pH** : equal to or greater than 3.2.
- ◆ **SO<sub>2</sub>**: do not add sulphites to the wine after alcoholic fermentation. Apply SO<sub>2</sub> carefully during the phases preceding the vinification in order to keep the total SO<sub>2</sub> level at the time of inoculation with **VITILACTIC<sup>®</sup> D** below 50 mg/L
- ◆ **Alcohol** : maximum 13,5 % vol.
- ◆ **Residual sugars**: below 5 g/l - Except for co-inoculation of selected yeast/bacteria.
- ◆ **Temperature** : between 16 et 20°C .
- ◆ For a better control, it is recommended to assess the main analytical parameters (total acidity, volatile acidity, pH, SO<sub>2</sub>, alcohol level, residual sugars if inoculating wine after alcoholic fermentation). For difficult wines, this analysis can be complemented by a microbiological assessment and the specific fermentability test developed by Martin Vialatte Oenologie.

For more information, please consult your oenologist or contact the Martin Vialatte Oenologie technical services

## PROCEDURE FOR USE

- ◆ Add **VITILACTIC<sup>®</sup> F** to 20 times its weight of water (20 - 25°C).  
Stir. Rehydrate for 15 minutes.  
*Example: A 25 g sachet of **VITILACTIC<sup>®</sup> F** for 25hL is rehydrated in 500 mL of water.*
- ◆ For a better distribution, this starter can be mixed again in 20 liters of wine.
- ◆ Add the preparation to the volume to be inoculated and pump-over to mix without aeration , leave enough space in the tank to avoid overflows.
- ◆ If the wine has challenging characteristics (overclarified or very tannic wines, presence of inhibitors, low pH values, high SO<sub>2</sub> and alcohol levels, fermentation problems encountered during alcoholic and/or malolactic fermentation, etc.) add a suitable malolactic fermentation activator to the wine before inoculation with **VITILACTIC<sup>®</sup> F**, i.e. 20 g/hL of **MALOVIT** for reds, or 20 g/hL of **MALOVIT B** for white and rosé wines.
- ◆ Top up the tank well and maintain between 16 et 20°C .

## PACKAGING

- ◆ 1 sachet for 2,5 hL, 25 hL, 100 hL and 250 hL.

## STORAGE CONDITIONS

- ◆ Full original sealed packaging: - 12 months at 4°C  
- 18 months at - 20°C
- ◆ Opened packing : to be used rapidly.

## BIBLIOGRAPHY

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- (3) T. Henick-Kling – essais de **VITILACTIC® F** sur un Chardonnay de l'état de New-York – 1998.
- (4) **MARTIN VIALATTE** - laboratory internal trials 1997-1998.
- (5) **MARTIN VIALATTE**- influence de **VITILACTIC® F** sur les caractéristiques de différents vins – document Rond-point 1999, Reims.
- (6) N. Sieczkowski - Maîtrise et Intérêts de la co-inoculation « levures – bactéries », Revue Française d'œnologie, july-august 2004.

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