





MALO VIT B

A specific nutrient for malolactic fermentation of white wines, particularly under difficult conditions.



--- APPLICATIONS---

MALOVIT B is a specific complex nutrient for bacteria that was developed to improve malolactic fermentability in base wines made from Chardonnay and problematic white wines.

In fact, **MALOVIT B** efficiently compensates for the natural deficiencies of these wines with regards to certain amino acids essential for successful lactic acid bacteria development.

MALOVIT B improves the growth and viability of the lactic acid bacteria after their inoculation into wines from highly clarified musts, or naturally problematic wines (acidity, SO₂).

MALOVIT B is a nutrient particularly suitable for the bacteria VITILACTIC STARTER BL01 and VITILACTIC H+.

MALOVIT B helps to ensure the safe and rapid completion of malolactic fermentation.

MALOVIT B is recommended both in preventive and curative treatments.



Recommended addition rate: 20 g/hL to 30 g/hL

---INSTRUCTIONS FOR USE---

For 25 hL of wine, dissolve 500 g of **MALOVIT B** in 5 L to 10 L of water or wine, stir for 2 to 3 minutes, and add to the wine during pumping-over to ensure the product is well distributed.

Always add MALOVIT to wine:

- just before selected bacteria inoculation in the case of sequential inoculation (after alcoholic fermentation);
- or after alcoholic fermentation in the case of early inoculation or co-inoculation.

---LEGISLATION---

Maximum legal concentration: 80 g/hL. However, the maximum legal rate is not warranted from an oenological point of view.

---PACKAGING---

Appearance: powder. 0.5 kg bag (rate for 25 hL). 2.5 kg bag (rate for 125 hL).

AALO

---STORAGE----

Full and sealed bags can be stored away from light in a dry and odor-free environment. Once opened, use rapidly.

A Danstar product, distributed by:

