

# MALOVIT

A specific nutrient for malolactic fermentation of red wines.

## --- APPLICATIONS ---

**MALOVIT** improves the growth and the viability of selected bacteria, once the wine has been inoculated. Due to its composition of amino nitrogen and survival factors specific to bacteria, **MALOVIT** speeds up and ensures malolactic fermentation in:

- wines depleted of nutrients, such as organic nitrogen, after alcoholic fermentation;
- tannic red wines,
- wines containing inhibitors (fatty acids, residues of products used for the vine treatment),
- wines with malolactic fermentation problems,
- naturally difficult wines (low pH, high alcohol and SO<sub>2</sub> levels),
- wines rapidly separated from their lees.

**MALOVIT** is particularly suitable for **VITILACTIC F** and **VITILACTIC XL** (Fig.1).

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

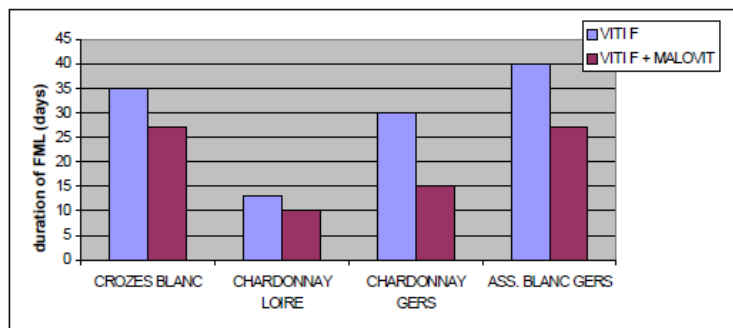


Fig 1: Effect of **MALOVIT** on the duration of the malolactic fermentation in white wines, inoculated with **VITILACTIC F**.

### --- DOSAGE ---

20 g/hL. Maximum 30 g/hL.

### --- INSTRUCTIONS FOR USE ---

For 25 hL of wine, dilute 500 g **MALOVIT** in 5 to 10 L of water (preferably) or wine, stir during 2 or 3 minutes and incorporate into the wine, during a pumping-over to ensure that the product spreads well.

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 ---

The maximum legal dosage for **MALOVIT**: 80 g/hL.  
However, the maximum legal rate is not warranted from an oenological point of view.

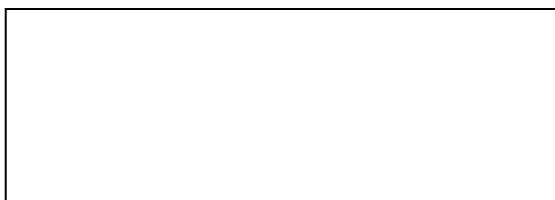
### --- PACKAGING ---

Appearance: powder.  
Bag of 0.5 kg (dose for 25 hL).  
Bag of 2.5 kg (dose for 125 hL).

### --- STORAGE ---

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

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