



# MALOLACT Easystart

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 Bacterial culture, effective in carrying out the malolactic fermentation of  
 low-pH wines and musts  
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## → TECHNICAL DESCRIPTION

**Malolact Easystart** is a culture of *Oenococcus oeni*, whose production technology is designed to withstand the strain at pH limit conditions and to accelerate the start of malolactic fermentation. **Malolact Easystart** is ideal for the refinement of white, rosé and red young wines, where it increases finesse, complexity and harmony of taste. The wines obtained have an open, fresh and fruity bouquet; to the taste, the sweetness of lactic acid attenuates the tannin astringency of tannins in red wines.

Among the bacteria of the Malolact range, it is the most suitable to quickly start fermentation. The minimum utilization pH is 2,9. The minimum temperature is 15°C.

**Malolact Easystart** is a culture that can be added 2 days after the beginning of alcoholic fermentation.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Lyophilized bacteria culture of *Oenococcus oeni*-maltodextrins as a protector and immobilization medium.

## → INSTRUCTIONS FOR USE

Take **Malolact Easystart** from the freezer or fridge 30 minutes before use. After adding to the wine, facilitate the mixing with a short pumping over.

## → STORAGE AND PACKAGING

36 months if stored at -18°C.

18 months if stored at + 4°C.

Box containing 2 envelopes for the inoculation of 25 hL.

One envelope for the inoculation of 250 hL.

