

# VITILACTIC®

## CO-FA

Wine bacteria *Oenococcus oeni* selected by the Institut Français de la Vigne et du Vin (IFV) of Beaune.

**Especially for co-inoculation, ensuring a fast and secure malolactic fermentation of red wines.**

The 1-STEP™ starter Kit is a highly efficient Starter culture to promote Malolactic Fermentation (MLF) in a wide range of oenological conditions. The 1-STEP™ starter Kit consists of an *Oenococcus oeni* bacteria and a specific activator. The excellent activity and high vitality of the 1-STEP™ starter culture is achieved during a short acclimatization step that activates their metabolism to induce a fast onset of malolactic fermentation.



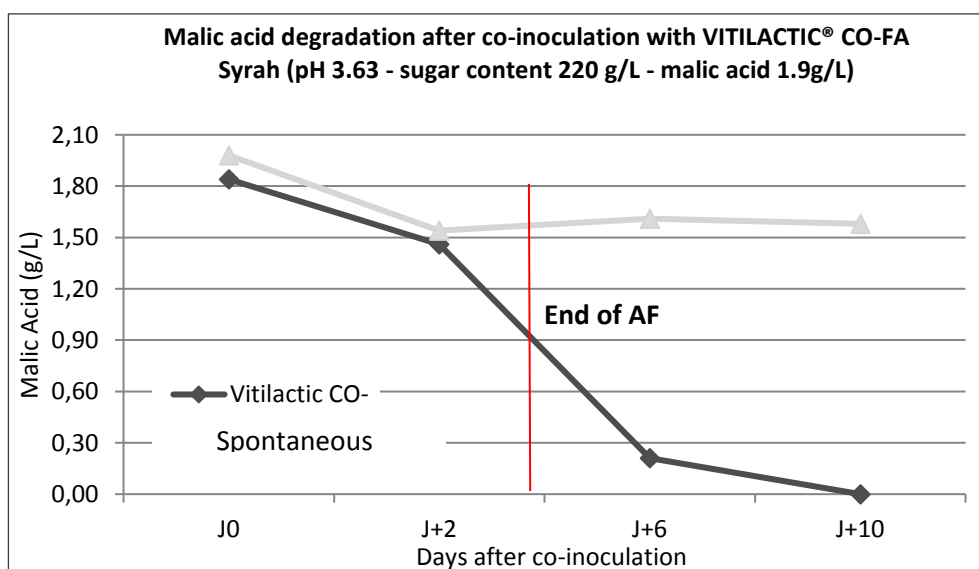
1

## MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

VITILACTIC® CO-FA is an efficient tool to implement fast and secure malolactic fermentation of red wines in a broad range of action: on musts with a pH of > 3.3 and a potential alcohol degree up to 15% volume.

Characteristics and properties:

- Good implantation and fast fermentation kinetics
- pH tolerance:  $\geq 3.3$
- Alcohol tolerance: up to 15% vol.
- SO<sub>2</sub> tolerance: up to 50 mg/L total SO<sub>2</sub> (pay attention to molecular SO<sub>2</sub> at low pH)
- Temperature tolerance: > 17 °C
- No production of biogenic amines
- Low volatile acidity production
- Bacteria cinnamoyl esterase negative: cannot produce precursors for ethylphenol production by *Brettanomyces*
- Maintains the quality of the wine aroma and brings out a roundness on the palate without producing a lactic taste



## INSTRUCTIONS FOR USE



Use one sachet for right quantity of hL indicated on label.  
Lowering the dosage or doing cross seeding or pitching methods will reduce the bacteria performance.

### Co-inoculation (inoculation of bacteria 24 to 48 hours after addition of yeast)

The 1-STEP™ Kit can be used in co-inoculation without doing an acclimatization step when the conditions and must are suitable (pH > 3.4 and sulphite addition to the grapes < 8 g/hL).

- Dissolve content of the activator sachet in 25 L of drinking water (temperature between 18 and 25°C).
- Add content of the wine bacteria sachet and dissolve gently. Wait for 2 hours maximum.
- Transfer the rehydrated mix (activator and bacteria) into the fermenting must/wine 24 hours after the yeast is added.

#### Recommendation:

- Carefully monitor must temperature, which must be below 30°C at wine bacteria inoculation (alcohol < 5% vol.) and below 27°C when the level of 10% of alcohol is reached.
- In the case of must with pH < 3.4 or sulphite addition > 8 g/hL, it is recommended to use the 1-STEP™ Kit after alcoholic fermentation.

### Possible use in sequential inoculation (post alcoholic fermentation)

- Dissolve content of the activator sachet in 25 L of drinking water (temperature between 18 and 25°C).
- Add content of the wine bacteria sachet and dissolve carefully by gently stirring. Wait for 20 minutes.
- Add to this suspension 25 L of wine with these characteristics: pH > 3.5 - total SO<sub>2</sub> < 45 mg/L - no free SO<sub>2</sub> - temperature between 18 and 25°C. Wait for 18 to 24 hours. If malic acid content is < 1.2 g/L, wait only for 6 to 10 hours.
- Transfer the activated malolactic bacteria starter culture into 250 hL tank.

#### Recommendations:

- Temperature range: from 17 to 25°C for red wines - from 18 to 22°C in limiting conditions (high alcohol > 14.5% vol. or low pH < 3.1 or high SO<sub>2</sub> > 45 mg/L).
- Check malolactic fermentation activity (malic acid degradation) every 2 to 4 days.
- Stabilize wine once malolactic fermentation is finished.
- In limiting conditions (overclarified wines, low pH, high SO<sub>2</sub> and alcohol level, etc.): rehydrate bacteria with **PRE-LACTIC™** (20 g/hL) and before the bacteria inoculation, add **MALOVIT™** (20 g/hL);

## PACKAGING AND STORAGE

- Dose for 250 hL.
- Store unopened original sealed packaging: 18 months at 4°C or 36 months at -18°C.
- Once opened, use rapidly.
- Sealed packets can be delivered and stored for 3 weeks at ambient temperature (< 25°C) without significant loss of viability.

A Danstar product  
Distributed by:



**MARTIN VIALATTE**  
79 avenue A.A. Thévenet, CS11031, 51530 MAGENTA  
Tel.: 33 (0)3 26 51 29 30 / Fax: 33 (0)3 26 51 87 60 / [www.martinvialatte.com](http://www.martinvialatte.com)