

# Aleabacter FREEZE



## COMPOSITION

FROZEN fresh culture of *Oenococcus oeni*

## GENERAL CHARACTERISTICS

**ALEABACTER FREE ZE** is a fresh frozen culture of selected *Oenococcus oeni* bacteria for proper management of malolactic fermentation (MLF) in musts and wines.

The specific bacterial strain was selected for maximum respect of varietal and territorial characteristics of wine.

The characteristics of **Aleabacter FREEZE** ensure safe, complete and rapid malolactic fermentations with low production of volatile acidity, biogenic amines, diacetyl (buttery notes) and other interfering aromas.

**Parameters of use** (NB: note the parameters act synergistically):

ALCOL	TEMPERATURA	SO <sub>2</sub>	pH
> 15 % vol.	17-28 °C	< 10 mg/L SO <sub>2</sub> libera (< ~50 mg/L SO <sub>2</sub> totale)	> 3.25

## TECHNICAL SPECIFICATIONS

Total bacteria counts: > 1 x<sup>10</sup><sup>11</sup> U.F.C. / g

Molds: < 1 x<sup>10</sup><sup>3</sup> U.F.C. / g

Yeasts: < 1 x<sup>10</sup><sup>2</sup> U.F.C. / g

Acetobacteria: < 1 x<sup>10</sup><sup>3</sup> U.F.C. / g

E. coli: absent

Salmonella: absent in 10 g

Listeria: absent in 25 g

## APPLICATIONS

**ALEABACTER FREEZE** is recommended for the initiation of MLF in both white and red wines. It can be used:

- with classic sequential inoculation, at the end of alcoholic fermentation, after an initial racking to remove coarse lees;
- in co-inoculation after 24-48 h after inoculation of selected yeasts on must. In co-inoculation it was tested with positive results with the following yeasts from the Aleaferm range: Reserve, Premium, 0-12, Easy, Arom.

## MODE OF USE

Remove the dose to be used from the -20°C freezer and let it stand at room temperature or better in a water bath at room T°, for 15-20 minutes to help open and empty the frozen bag. DO NOT use hot water.

Dissolve the partially thawed dose of **ALEABACTER FREEZE** in a small aliquot of the wine or must to be inoculated. DO NOT shake violently. DO NOT contribute oxygen.

Allow to dissolve for 10-15 minutes then stir again before inoculating according to the following directions:

### CO-INOCULUM:

- Inoculate bacteria 6-48 h after *Saccharomyces* yeast inoculation. Short times (6-12 h) ensure higher malic acid consumption at the end of AF. Longer times (24-48 h), on the other hand, are necessary at potential alcohol contents above 14% vol. to reduce osmotic shock due to sugar concentration.
- It is recommended to add to a fraction of the wort to be inoculated and let it acclimatize for 2-3 hours.

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Capitale sociale € 40.000,00 i.v.



- Add the suspension directly to the mass to be treated. In case of maceration make the addition under cap.
- No pumping over or agitation is necessary as normal fermentation activity is sufficient to homogenize the bacterial culture.
- It is recommended to keep the fermentation temperature below 28°C. If the temperature exceeds 30°C there will be a halt in malic acid consumption, which will resume independently as the temperature falls into the optimal ranges.
- Analytical monitoring, preferably daily, is recommended to verify the proper progress of fermentations.

**SEQUENTIAL inoculation** at the end of AF:

- At least one racking is recommended to remove coarse lees and inoculate on clean wine to further limit the formation of volatile acidity and reduce the risk of olfactory deviations.
- We recommend increasing the acclimatization time before inoculation to 6-12 hours (in any case, do not exceed 24 hours) taking care to use a sufficiently high volume of wine to allow the bacterial culture not to go into competitive stress given the high cell concentration.
- The use of the specific activator **Aleavit FML** is recommended in any case, but is essential in case of very clear wines and in general in case of late inoculation (e.g., the spring following AF).
- Do not make SO<sub>2</sub> additions at the end of AF, before inoculation of bacteria and during the course of MLF.
- Simultaneous use of β-glucanase does not affect the smooth conduct of MLF.
- Analytical control of MLF with analysis every 2-3 days is recommended. As soon as the residual value of ac. L-malic acid falls below 0.2-0.3 g/L, addition of SO<sub>2</sub> and/or cooling of the mass to 8-10°C is recommended to avoid consumption of citric acid with possible production of acetic acid and diacetyl.

**PACKAGES AVAILABLE**

50 hL dose    250 hL dose    Dose of 1,000 hL (500 x 2 pcs)    Dose of 5,000 hL (500 x 10 pcs)

**STORAGE CONDITIONS**

Store in unopened package in the freezer at a temperature below -18°C (for short periods before use, storage at +4°C is possible). Thawed product must be used quickly and CANNOT be refrozen.

**Exclusively for oenological and professional use - Reg. (EU) 2022/68**

**Product obtained from raw materials in accordance with O.I.V. International Oenological Codex**



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