Aleabacter OENOS

COMPOSITION

Freeze-dried culture of *Oenococcus oeni*

GENERAL CHARACTERISTICS

ALEABACTER OENOS is a culture of *Oenococcus oeni* bacteria selected 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. In fact, it is a low-producing strain of volatile acidity, diacetyl (buttery notes) and biogenic amines.

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

Ph	SO_2 TOLERANCE	ALCOOL TOLERANCE	TEMPERATURE °C
> 3,25	< 10 mg/L Free SO_2 < 40 mg/L Total SO2	> 15,00 %vol	17 - 25 °C

TECHNICAL SPECIFICATIONS

Total bacteria counts: > 1 x^{1011} U.F.C. / g
Molds: < 1 x^{103} U.F.C. / g
Yeasts: < 1 x^{103} U.F.C. / g
Acetobacteria: < 1 x^{104} U.F.C. / g
E. coli: absent
Salmonella: absent in 10 g
Listeria: absent in 25 g

APPLICATIONS

ALEABACTER OENOS 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, 0-12, Easy, Arom.

MODE OF USE

Rehydrate **ALEABACTER OENOS** in mineral water (DO NOT use tap water, demineralized or distilled water) at a ratio of 1:20 (0.5 L for a 25 hL bag; 5 L for a 250 hL bag), at about 25°C for 10-15 minutes while stirring gently.
Then add them to the mass to be treated according to the following directions:
CO-INOCULUM at 24-48 h after *Saccharomyces* yeast inoculum:

- It is recommended to add to a fraction of the must to be inoculated and allow to acclimatize for 2-3 hours. 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.

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- 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.
- It is recommended to increase 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 $_{SO2}$ 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 $_{SO2}$ 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

25 hL dose

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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