

# BACTELIA® ALTA

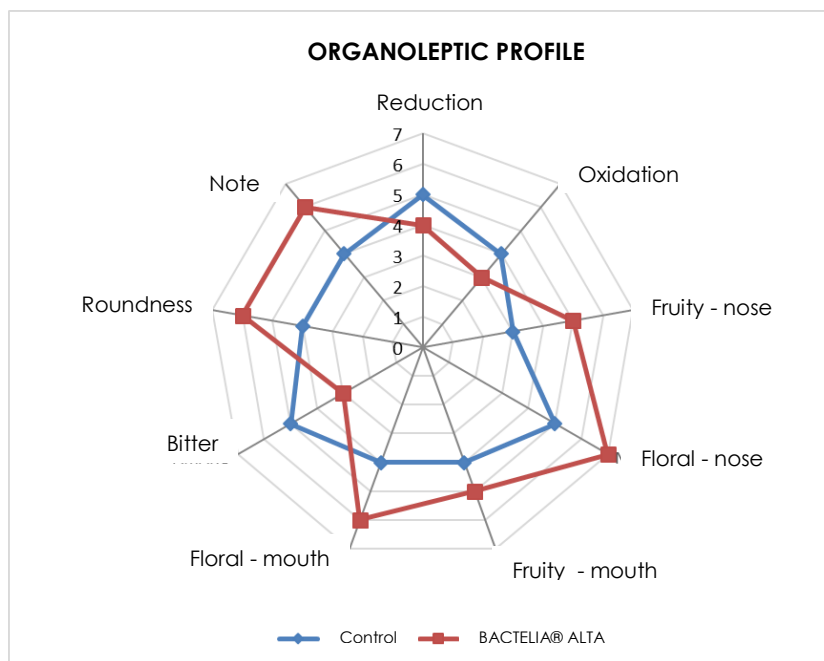
Lactic acid bacteria for structured wines with high alcohol content

## CHARACTERISTICS

**BACTELIA® ALTA** is a lactic acid bacterium, *Oenococcus oeni* isolated in Piedmont and selected to guarantee a rapid conversion of malic acid and to stand up to the specific conditions of great red wines (high alcohol and tannin content). **BACTELIA® ALTA** guarantees an intense, persistent aromatic combination, particularly if used during ageing.

## OENOLOGICAL PROPERTIES

- Species: *Oenococcus oeni*
- Alcohol tolerance: up to 17% vol.
- pH tolerance: exceeding 3.2
- SO<sub>2</sub> tolerance: 60 ppm or less of total SO<sub>2</sub>
- Temperature interval: 17 to 25 °C
- Fermentation kinetics: rapid
- Production of volatile acidity: low
- No production of biogenic amines.



## APPLICATIONS

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- Carrying out malolactic fermentation on red and white wines.
- Sequential inoculation (post-alcoholic fermentation).

## DOSAGE

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Dose for 25 hL  
Dose for 250 hL

## INSTRUCTIONS FOR USE

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Dissolve **BACTELIA® ALTA** in 10 times its weight of non-chlorinated water at 20°C.  
Example: dose for 25 hL in 0.4 L of non-chlorinated water at 20°C.  
Leave to stand for 15 minutes and then mix gently and thoroughly.  
Finally, incorporate into the inoculation tank.

### Precautions for use:

Product for oenological and specifically professional use.  
Use in accordance with current regulations.

## PACKAGING

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Bag for a 25 hL dose  
Bag for a 250 hL dose

## STORAGE

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Store in a freezer at -18°C. Can withstand several days without cold conditions (during transport).  
Use immediately after opening.

*The information provided above is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its agreement.*