

BACTELIA® ALTA

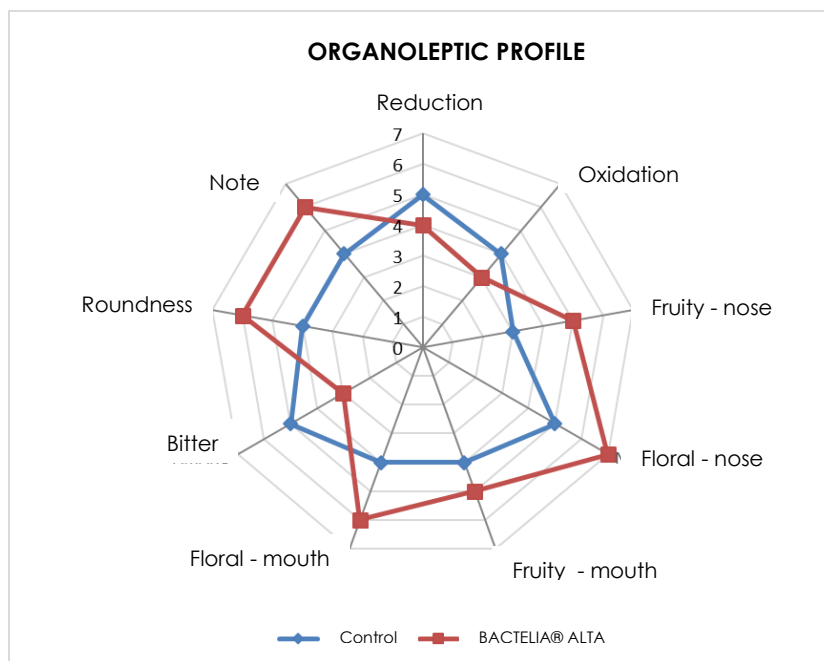
Lactic acid bacteria for structured wines with high alcohol content

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
- SO₂ tolerance: 60 ppm or less of total SO₂
- Temperature interval: 17 to 25 °C
- Fermentation kinetics: rapid
- Production of volatile acidity: low
- No production of biogenic amines.



APPLICATIONS

- Carrying out malolactic fermentation on red and white wines.
- Inoculation: co-inoculation (24h after yeasting) or sequential inoculation (post-alcoholic fermentation).

DOSAGE

Dose for 25 hL
Dose for 250 hL

INSTRUCTIONS FOR USE

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

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

STORAGE

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

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