



# **NUTRIFERM ML**

## **SPECIFIC NUTRIENT FOR MALOLACTIC BACTERIA**

### COMPOSITION

Inactivated yeast, cellulose.

### GENERAL FEATURES

Appearance: light mustard coloured powder, smelling of yeast

**NUTRIFERM ML** is a new biological fermentation energiser, designed to promote malolactic fermentation.

**NUTRIFERM ML** contains inactivated yeasts rich of amino acids, polysaccharides and cell wall polypeptides, which are of vital importance for nitrogen-poor wines (grapes excessively ripe) or for wines not having matured on their lees.

### APPLICATIONS

The use of **NUTRIFERM ML** is recommended to promote malolactic fermentation in difficult wines. Its composition particularly rich in parietal polysaccharides, amino acids, co-factors and vitamins, by increasing the presence of nutrients in the wine, stimulates the growth of bacteria at inoculation and improves their multiplication.

The contained cellulose, furthermore, acts as a support for bacteria cells and absorbs compounds that may become toxic for the bacteria themselves.

The combined effect of **NUTRIFERM ML** components, besides ensuring the domination of the inoculated strain, dramatically reduces the length of MLF process.

### DOSAGE

20 – 30 g/hL (1.7 – 2.4 lb/1000gal)

(legal limit in the EU: 50 g/hL)

### INSTRUCTIONS FOR USE

Dissolve in a small amount of water or wine.

Add to the wine, just before the inoculation of selected bacteria.

### PACKAGING AND STORAGE

1 kg

50 g

Sealed package: keep the product in a fresh, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

Product made by raw material that is in compliance with the following specifications:

Codex Œnologique International

Product approved for winemaking, in accordance with:

Reg. (EC) N. 606/2009