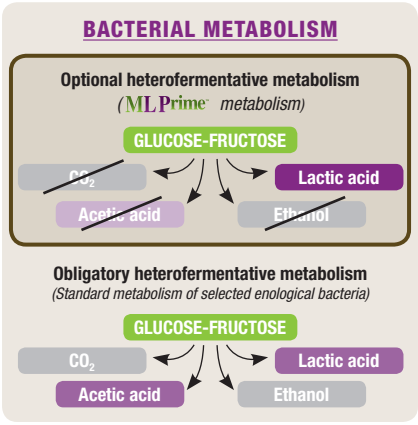
ADVERTORIAL

Malolactic Fermentation - Co-inoculation

ML Prime™ will really surprise you! This wine bacteria completes malolactic fermentation during alcoholic fermentation, with no risk of increased volatile acidity.

At a time when controlled malolactic fermentation (MLF) is increasingly in demand to preserve wine quality, some winemakers wrongly fear co-inoculation even though it has more than proved to be a secure choice. **ML Prime™ is an unrivalled, effective concept for co-inoculation, ultra-fast, risk-free MLF, even in sulfited must.**



How to control the bacteria flora in a must with medium to low acidity (pH ≥ 3.4) during red wine winemaking: co-inoculation (bacterial inoculation 24 hours after adding yeast) is a proven microbiological solution, especially with the current trend towards less sulfiting. Co-inoculation controls the bacterial flora responsible for malolactic fermentation and also helps wine stabilize quickly, and limits the development of undesirable contaminants. But a hidden fear of increased volatile acidity is wrongly evoked by the term 'co-inoculation'.

ML Prime™ is an effective, risk-free solution that works even in sulfited must. This effectiveness is due to ML Prime™'s specific sugar metabolism (it does not convert glucose and fructose into acetic acid) and enhanced malolactic activity. Uniquely, ML Prime™ also promotes excellent color retention and helps bring out wine structure and complexity.

ML Prime™

Apply the Bio-control

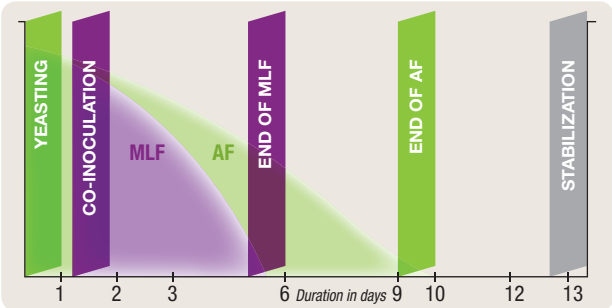
ML Prime™ bacteria strain was selected by the *Università Cattolica del Sacro Cuore*, Piacenza campus, Italy.

ML Prime™ (***Lactobacillus plantarum* bacteria**) is issued from an optimized process that promotes very high malolactic activity as soon as it is added to must. MLF is therefore completed in record time (3-7 days) during alcoholic fermentation, with no risk of increased volatile acidity.

Wine can therefore be stabilized very early, as soon as AF is finished (since MLF is already complete), and it limits the potential development of indigenous contaminating flora and the appearance of sensory faults detrimental to wine quality.

AREA OF APPLICATION

ML Prime™ is used to co-inoculate **sulfited** and non-**sulfited grape harvests/musts (≤ 5 g/hL)** with **pH ≥ 3.4**, **malic acid content ≤ 3 g/L**, and a **winemaking temperature of 20-26°C.**



PATENTED
Patent application EP1631657

THE ML Prime™ CONCEPT has been tested and approved on over 100,000 hL. ML Prime™ performs very robustly in its area of application and is easy to use (direct inoculation without rehydration).