

NUTRIFLORE FML

OPTIMIZATION OF FERMENTATION

A nutrient designed to accelerate malolactic fermentation

↓ OENOLOGICAL APPLICATIONS

NUTRIFLORE FML is a natural lactic bacteria nutrient based on deactivated yeasts selected for their high levels of nutrients and survival factors.

NUTRIFLORE FML not only provides the elements needed for the proper growth of bacteria within the medium (i.e., amino acids, minerals and vitamins) but also, and more importantly, the specific peptides needed to increase resistance to the wine's acidity. Under certain conditions, the presence of these peptides can triple the rate of malolactic fermentation.

NUTRIFLORE FML is thus particularly effective for wines with a low pH value (<3.4).

↓ INSTRUCTIONS FOR USE AND SAFETY PRECAUTIONS

Concentration: 20 g/100L.

Add the **NUTRIFLORE FML** 48 hours before inoculating with winemaking bacteria or, failing that, at the time of inoculation.

For best consistency, prepare as a suspension beforehand in a small quantity of water or wine.

↓ PROPERTIES

Deactivated yeast: proportion of organic nitrogen $<10\%$ of the dry matter.

↓ PACKAGING AND STORAGE

Bags of 1 kg.

Store in a cool, dry place free of odours. Once the bag has been opened, the product must be used quickly and cannot be kept stored.