

CORRECTION OPEN ACCESS

Correction to ‘Unveiling the Potential of *Lentilactobacillus hilgardii* in Malolactic Fermentation: Comparative Genomics and Fermentation Dynamics’

Mantegazza, G., N. Mangieri, E. V. Yazdi, P. Russo, D. Mora, and G. Gargari. 2025. “Unveiling the Potential of *Lentilactobacillus hilgardii* in Malolactic Fermentation: Comparative Genomics and Fermentation Dynamics.” *Microbial Biotechnology* 18, no. 12: e70259. <https://doi.org/10.1111/1751-7915.70259>.

In the original manuscript, Figure 5 was incorrect; however, the figure legend and the corresponding text were accurate. The correct version of Figure 5 is provided below, along with the incorrect version for reference.

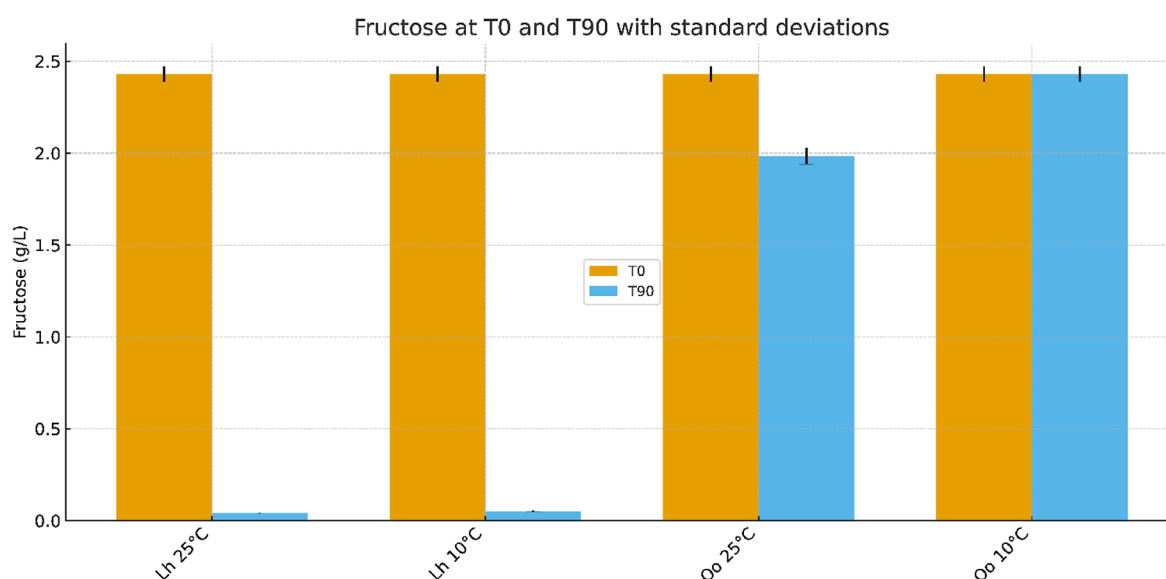


FIGURE 5 CORRECT | Fructose concentration (g/L) at Day 0 and Day 90 during fermentation with *Lentilactobacillus hilgardii* and *Oenococcus oeni* at 25°C and 10°C. Data are presented as mean $\pm$ standard deviation ($n = 3$). *L. hilgardii* exhibited a markedly higher capacity for fructose consumption under both thermal conditions, whereas *O. oeni* showed limited or no utilisation, particularly at low temperature.

This is an open access article under the terms of the [Creative Commons Attribution](#) License, which permits use, distribution and reproduction in any medium, provided the original work is properly cited.

© 2026 The Author(s). *Microbial Biotechnology* published by John Wiley & Sons Ltd.

The incorrect figure present now in the manuscript is shown below:

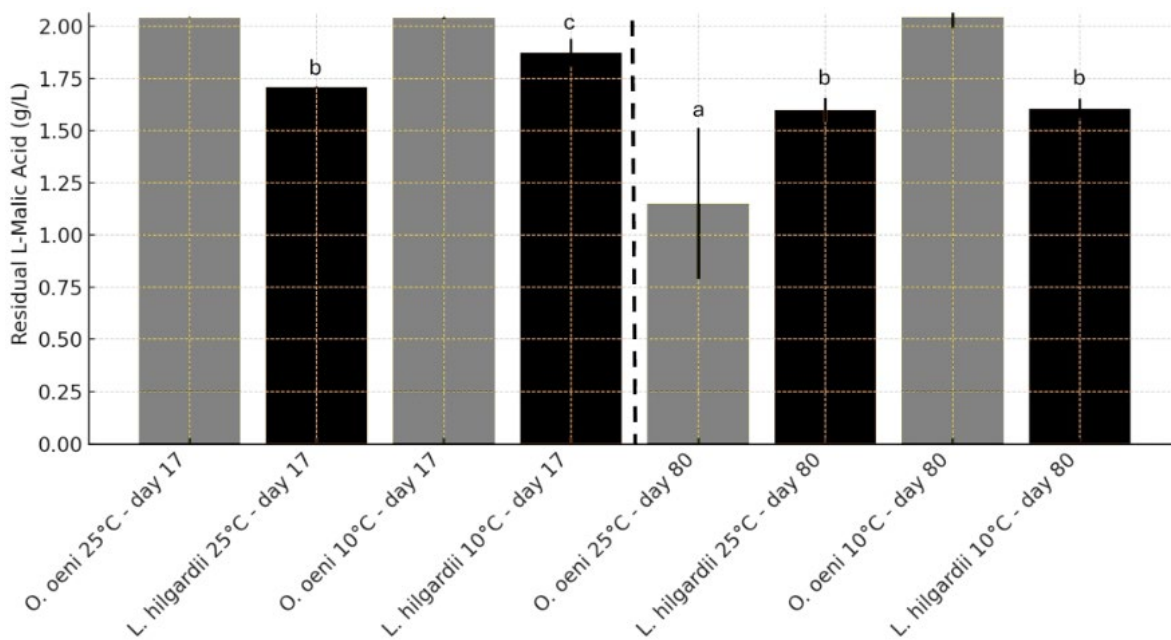


FIGURE 5 **INCORRECT**.

We apologize for this error.