BIOENOLOGIA 2.0

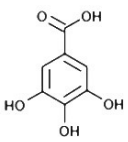
AGER

Description

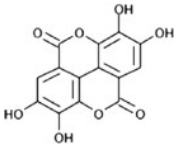
Antioxidant product replacing sulphur dioxide obtained by extraction of epicatechinic tannins of vegetable origin.
It is a natural solution to the problem of oxidation and premature ageing of wines.

Composition

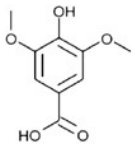
Blend of tannins of plant origin.



Gallic acid



Ellagic acid



Syringic acid

Technical specifications

- Tannin content: > 25%
- Minimum dry matter: 38%
- pH 2,5

For professional oenological use in compliance with EEC/EU Reg N°934/2019 and International Codex OIV.

Applications and usage

After racking at the end of fermentation as a reducing agent to improve lysis without the use of sulphur dioxide: 2 to 10 g/hl diluted in wine at the time of use.
During the period of storage and maturation: 5 g/hl dissolved directly in wine, in a ratio of 1:10, at the time of use.

Packages

1 kg and 5 kg can.

Shelf life and storage

Keep in a cool, dry place away from light.
Shelf life: as stated on the label.

GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.
Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.

Bioenologia 2.0 S.r.l.
Via Verdi, 32
31046 Oderzo (TV)

Tel. +39 0422 815518 r.a.
E mail: info@bioenologia.com