

Description	Extractant and stabilizer of the anthocyanic fraction during maceration of red grape must for SO₂ FREE vinification .
Composition	Proanthocyanidin and gall tannins, inert media.
Technical specifications	<ul style="list-style-type: none">➤ Enables selective extraction and fixation of dyestuffs, even those that are more easily condensed.➤ Contains no chemical solvents.➤ Does not contain potassium metabisulphite. <p>For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.</p>
Applications	<p>It should be added by spreading from the second day of maceration, 2-6 hours before each pumping over. Repeat the operation three times.</p> <p>Recommended dosage: 10 to 15 g/q for each pumping over, for a maximum of 150 g/q in total.</p>
Preparation mode	Spread over the grape skins 2 hours before each pumping over, 3 to 6 times.
Packages	25 Kg bags.
Shelf life and storage	<p>Keep in a cool, dry place away from light.</p> <p>Shelf life: as stated on the label.</p> <p>GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.</p> <p>Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.</p>