BIOENOLOGIA 2.0

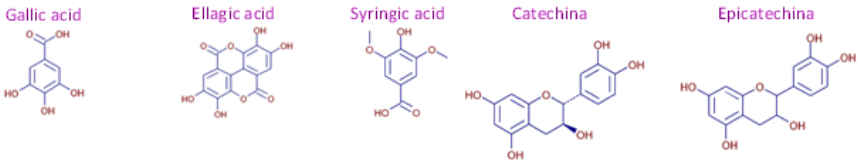
PURIX

Description

Blend of tannins especially developed for white and red wines to increase their body and impart balance.
Tannin with capacity to prevent oxidation.

Composition

Pyrogallic and gall tannins.



Technical specifications

> High antiseptic and antioxidant effect
> Gives body and armony
> It gives a feeling of freshness and sapidity in wines

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

Applications

Prevents fioretta in barrel wines.
During aging on fine lees, preserves from reductions.
To impart more sapidity to wines.

Recommended dosage:

Whites: 0,5-6 g/hl
Reds: 2-10 g/hl

Preparation mode

Dissolve in warm water or wine at room temperature in a ratio of 1:10 at the time of use..

Packages

1 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.

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