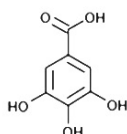


Description

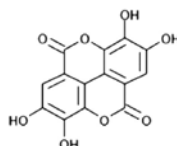
Reducing protector of grapes and musts.

Composition

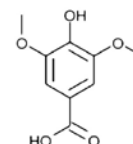
Selection of polyphenolic substances of plant origin.



Gallic acid



Ellagic acid



Syringic acid

Technical specifications

- Protects aroma precursors.
- Stimulates the yeast to produce lower amounts of volatile acidity.
- Strong disinfectant action on botrytized grapes, dehydrating the mycelium and inactivating oxidative enzymes (laccase).
- Recommended for mechanical harvesting and where a lot of time passes from harvesting to crushing - pressing.
- Product suitable for SO₂ FREE vinification.

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

Applications

Substitute for sulphur dioxide in the early stages of grape processing, even in the presence of rot.

Recommended dosage: from 100 to 150 g/q.

Preparation mode

Add the product as it is by spraying. Do not dilute, it should be sprinkled in powder form and homogeneously. In case of botrytized grapes, add directly on the grapes and let react 20 minutes before pressing.

Packages

20 Kg bags.

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.