

<b>Description</b>	Extractant and stabilizer of the anthocyanic fraction during maceration of red grape musts.
<b>Composition</b>	Proanthocyanidin and gall tannins, potassium metabisulphite 5%, inert media.
<b>Technical specifications</b>	<ul style="list-style-type: none"><li>➤ The formulation is optimised to have a significant acid-extracting and fixing power against phenolic substances.</li><li>➤ Allows selective extraction and fixation of colouring substances over time, both during ageing in wood and in steel.</li><li>➤ Contains no chemical solvents.</li><li>➤ The use of the product in maceration leads to a maximum increase of 10-15 mg/l of total sulphur dioxide.</li><li>➤ It enables maceration times to be shortened; the extraction of anthocyanins and the colouring substance in general is increased by an average of 20-25 % compared to traditional maceration.</li></ul> <p>Product for professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.</p>
<b>Applications</b>	<p>It should be added by scattering from the second day of maceration, 2-6 hours before each pumping over, repeating 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>
<b>Packages</b>	5 Kg bags.
<b>Shelf life and storage</b>	<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>