

Anti-Redox White

SPECIALTIES

Conforms with International Oenological Code. Not derived from genetically modified organisms. Conforms to Reg.(CE) N. 606/2009.

The benefits of its formulation are apparent both when these wines are drunk, thanks to the polysaccharides and mannoproteins present in the inactive yeasts which pervade and expand the taste sensation, but also when they are smelt, when the identity of the wine is more easily demonstrated and all inherent aromas are duly enhanced.

Specifically intended for use with white and rosé wines, ANTI-REDOX WHITE ensures a balance between acidity and bitterness, which are at times a common feature of such wines. In addition to the benefits already mentioned, its formulation can prevent the occurrence of aroma reduction in must and wines, thereby enhancing the fruity character of the wines treated.

These features mean that it is indicated in the treatment and prevention of the various forms of aroma reduction and is appropriate for hydrogen sulphide treatment and the treatment of volatile low molecular weight sulphides such as ethyl sulphides, methionol, dimethyl sulphides, ethyl mercaptan and other sulphur compounds.

Composition

Mixture of inactive yeast, PVPP (E1202), tannins and copper.

Characteristics

Appearance: crystals and powder

Colour : Beige

Dosage

One 5 g/hl dose is equivalent to 1 mg/l of copper.

Laboratory testing will determine the necessary usage dose.

The residual copper content in the wine after treatment must not exceed 1 mg/l.

This product may be applied in conjunction with PVPPs provided that the sum of both products does not exceed the max. 80g/hl dose.

5 g/hl of ANTI-REDOX WHITE are equivalent to 1 g/hl of PVPP.

Instructions for use

The required amount of the product should be dissolved in 10 times its weight in must or wine, added to the mass and carefully homogenized. The treatment period is 7 days. The treated wine should always be filtered after the treatment period in order to remove any precipitate from complexes created between the sulphides and the product. Treatment should be carried out at least ten days prior to final filtering and bottling.

Storage

Store in suitably cool, dry and odourless premises in the original hermetically sealed packaging. Avoid extremes of temperature. Use soon after opening.

Packaging

Code EXP00103038 - 1 Kg Packs



Perdomini-IOC S.p.A.

Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy
tel. +39-045-8788611 r.a. fax +39-045-8780322
fax uff. vendite +39-045-8780122
www.perdomini-ioc.com - info@perdomini-ioc.com