Sterisolfito 45

LIQUID SULFATING AGENT

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

A sulfating agent with ammonium bisulfite that regulates the action of fermentation. As a sulfating agent, Sterisolfito 45 carries out preventive action against dangerous oxidation reactions that can occur in must and wine.

Use during alcoholic fermentation

Sterisolfito 45 is mainly used during alcoholic fermentation when oxidation phenomena and the growth of indigenous microflora need to be combated.

The oxidation reactions that can occur in must and wine are mostly to the detriment of the polyphenolic matrix and are catalysed by enzymes such as oxydases and laccases.

The SO_2 generated by Sterisolfito 45 can significantly reduce the action of these two enzymes, thereby making it possible to preserve the polyphenols. Sterisolfito 45 also inhibits the multiplication of blastomycetic flora and indigenous bacteria, thereby guaranteeing that alcoholic fermentation is conducted in a regular and complete way by the selected starters alone.

In finished wines

When Sterisolfito 45 is added to wine at the moment of bottling, it protects the product from alterations of a microbiological nature.

Using ammonium bisulfite instead of potassium metabisulfite in the sulphuring process also has the advantage of moving the pH towards slightly lower values, a property that can be valuable for vinification when the acidity of the product needs to be preserved as much as possible.

Composition

Food for yeast: ammonium bisulfite 70%, demineralised water as much as needed (100 g of product generates approx. 45 g of SO₂).

Characteristics

Appearance: liquid. Colour: lemon yellow. SO_2 content: $44 \div 46\%$ pH: $4.5 \div 5.5$

Dosage

10-15 g/hl in must from healthy grapes.20-25 g/hl in must from unhealthy grapes.

How to use

Add Sterisolfito 45 to crushed grapes or to the must just obtained. After adding, pump over the bulk so that the product is evenly distributed.

Storage

Store in a fresh and well-aired place. The product slowly releases sulphur dioxide even at room temperature.

Pack sizes

Code EXP00125670 - 25 kg canisters



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