

Crystal Must Grape

RECTIFIED CONCENTRATED GRAPE MUST

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

The product consist in Solid Concentrated Grape Must obtained from wine grapes, in compliance with Regulation (EU) N. 1308/2013.

The product is used to:

- Increasing alcohol content in first fermentation;
- Sugar base in secondary fermentation for Charmat and Classic method;
- Pre bottling phase.

Composition

Solid rectified concentrated grape must.

Characteristics

Appearance: fine powder

Colour: white

Odour: Neutral or slightly fruity

Taste: Sweet and fruity.

Dosage

Enrichment: 1kg of SRCM (volume = 0.66 liters) develops 0.5943 liters of alcohol -> 1.68 kg of SRMC increase by 1 alcohol degree 100 liters of wine.

Secondary Fermentation: to increase 1 atm (ff 1L CO₂/L) 1 liter of wine, 4 g of SRCM are required.

How to use

Easily soluble in water.

Storage

Store in dry and stable conditions.

Pack sizes

code EXP00110340 – 5 Kg bags



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