

# Ready Gum Dolce

## STABILIZING GUM ARABIC SOLUTION

In compliance with International Codex (OIV). Not derived from genetically modified organisms.

Gum Arabic in a solution obtained from *Acacia seyal*.

Ready Gum Dolce is made based on high-quality gum arabic. The extraction process used leads to a solution with a high level of clarity and stability.

As well as the need for serious protective power, when choosing the raw materials we paid careful attention to their clogging levels, in order to minimize the impact of adding Ready Gum Dolce on the filterability of the wine. For this reason we recommend proceeding with adding Ready Gum Dolce to a finished wine, before or straight after the last filtration before bottling.

### Uses

Ready Gum Dolce provides wines with protection against various forms of chemical and physical instability: it wraps up the hydrophobic micelles and stops them from aggregating to form colloids of big enough size to cause precipitation problems.

Ready Gum Dolce is recommended for treating white, red and fortified wines whenever it is necessary to avoid clouding, flocculation or pre-cipitation after bottling.

In young wines marked by excessive astringency, Ready Gum Dolce masks the excessive tannicity and re-establishes the right balance of flavours. In well-balanced but rather thin wines, it lends body and fullness.

### Composition

Stabilizing agents: E414 gum arabic [20,5%],  
preservative: E220 SO<sub>2</sub> [0.50%].

### Characteristics

Appearance: Liquid.

Color: Light yellow.

NTU: <30

### Dosage

Max 150 g/hL.

Max 400 g/hL for fortified wines.

It is recommended to carry out preliminary laboratory tests to define the optimal dosage.

### How to use

Add gum arabic directly to the wine, ready for bottling, before or after the last filtration.

Homogenize carefully into the mass to be treated.

### Storage

Store in a cool and dry place.

Once the jerry can has been opened, it must be carefully re-closed and stored in a cool, dry environment.

### Pack sizes

Code EXP00123310 - 1100 kg tank

