Card No STB56-EN
Review of the01/06/2024

TARTRATO NEUTRO di

potassio

COMPOSITION

Pure Neutral Potassium Tartrate (E336)

GENERAL CHARACTERISTICS

Appearance: white crystalline powder

nEUTRAL POTASSIUM TARTRATE is a salt already present in the composition of wine and must in equilibrium with its indissociated acid and potassium acid tartrate.

APPLICATIONS

NEUTRAL POTASSIUM **TARTRATE** is used as an acidity corrector, which leads to rebalancing through a displacement of potassium ions, and consequently to the formation of potassium acid tartrate, which is poorly soluble in hydroalcoholic solutions, but varies directly through temperature management.

NEUTRAL POTASSIUM TARTRATE also plays an important role on the tartaric stability of a wine, as the simultaneous addition of potassium acid tartrate in refrigeration leads to increased formation of crystallized nuclei. It does not greatly alter the composition and organoleptic characteristics of the wine and is used as a late intervention due to the rapid development of potassium ions in the mass.

It is necessary to conduct microvinifications to determine the most suitable dose, as it cannot be deduced through a stoichiometric calculation.

For the use of NEUTRAL POTASSIUM TARTRATE, follow current legal regulations.

RECOMMENDED DOSAGES

Doses range from 150 gr/hL to 350 gr/hL depending on the case.

 $\underline{\mathsf{IMPORTANT}}. \ \, \mathsf{Deacidification} \ \, \mathsf{of} \ \, \mathsf{wines} \ \, \mathsf{in} \ \, \mathsf{authorized} \ \, \mathsf{wine-growing} \ \, \mathsf{areas} \ \, \mathsf{can} \ \, \mathsf{only} \ \, \mathsf{be} \ \, \mathsf{carried} \ \, \mathsf{out} \ \, \mathsf{within} \ \, \mathsf{a} \\ \mathsf{maximum} \ \, \mathsf{limit} \ \, \mathsf{of} \ \, \mathsf{1} \ \, \mathsf{gr/L} \ \, \mathsf{expressed} \ \, \mathsf{tartaric} \ \, \mathsf{acid}$

MODE OF USE

Dissolve in water beforehand and pour into the mass being careful to homogenize it well to avoid local concentrations.

PACKAGES AVAILABLE

Bag 1 kg 25 kg bag

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex



40062 Molinella (BO) - ITALIA
Tel. +39 051 88 7052
+39 346 58 33 882
info@alea-evolution.com
alea-evolution@pec.it
alea-evolution.com
CF - P.IVA 02944251202
Cod. REA BO-479327

Via Sandro Pertini, 12



Capitale sociale € 40.000,00 i.v.

