

Acido TARTARICO

COMPOSITION

E 334 Pure L(+)-tartaric acid, for oenological use.

GENERAL CHARACTERISTICS

Appearance: white-colored crystalline powder

Analytical Specifications (Standard E334):

Purity %: > 99.7

Moisture %: < 9.0

Heavy metals ppm: < 5

Oxalates ppm: < 100

Sulfates ppm < 150

Specific Rotational Power 12.0-12.8

APPLICATIONS

Tartaric Acid is used for acidity correction in musts and wines and occasionally for passivation of concrete tanks and containers.

RECOMMENDED DOSAGES

On fresh grapes, partially fermented musts, new wines still in fermentation limited to zones C I, C II, C III a and C III b: up to 150 g/hl (except by derogation).

On wine: up to 250 g/hl (subject to derogations and always limited to the above areas).

In the European Union, it is permitted to acidify musts and wines with tartaric acid jointly with L-lactic acid, L-malic acid and DL-malic acid. In case other organic acids are used in the same must or wine, it is necessary to calculate the maximum amount of tartaric acid that can be used within the limits set by the regulation.

Outside the EU, refer to current laws.

MODE OF USE

Dissolve **Tartaric Acid** directly into the wine to be treated, stirring until any lumps have completely disappeared.

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

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