

Acido METATARTARICO

COMPOSITION

Pure metatartaric acid, for oenological use, with esterification index 38/40.

GENERAL CHARACTERISTICS

Appearance: whitish powder.

Metatartaric Acid has excellent stabilizing abilities, particularly against tartaric acid salts, thus preventing their precipitation and subsequent deposit formation in wine.

APPLICATIONS

Metatartaric Acid provides effective stabilization of wines for medium to long periods of time, preventing tartaric precipitation.

It normally maintains its stabilizing effectiveness for a minimum period of 12 to 14 months from the time of addition, but may prolong its effectiveness depending on the storage temperature of the wine.

In some cases it may cause a slight and temporary cloudiness, which subsequently disappears within a few days; this is attributable to its high esterification index, but in no way compromises the filterability of the product.

In any case, laboratory tests are recommended to assess any cloudiness and to check the filterability index after treatment.

RECOMMENDED DOSAGES

10 g/hl of Metatartaric Acid is the maximum limit allowed in the EC.

MODE OF USE

Dissolve the **Metatartaric Acid** in cold water, at a ratio of 1:10, stirring until any lumps have completely disappeared, then add to the mass being reassembled and homogenize properly.

PACKAGES AVAILABLE

100 g bag 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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