

# ReduCIT™

## CORRECTORS

Preparation based on copper citrate.

Authorized legal dose: 8 cL/hL (however, check the initial copper content of the wine, because the treated product must not have a copper content greater than 1 mg/L).

### ↘ OENOLOGICAL APPLICATIONS

ReduCIT™ is an oenological solution for preventing and treating reductive notes.

ReduCIT™ can be used in both still wines and base wines for sparkling wines as well as disgorging.

### ↘ INSTRUCTION FOR USE

Dilute the required dose in 20 times its volume of wine before adding to the wine.

- For still wines: Decant and aerate the wine gently when adding the product. Repeat the operation until the reductive note disappears completely.
- For base wines: Add ReduCIT™ when liqueur and ferments are added.
- For sparkling wines when disgorging: Add ReduCIT™ in the dosage liquor a few hours prior to dosing.

### ↘ DOSAGE

- For still wines: from 2 to 8 cL/hL

NB: for wines at the end of the fermentation process, dosage may be increased.

- For base wines: from 2 to 8 cL/hL
- When disgorging: from 1.5 to 3 cL in the quantity of liquor required for dosing 100 bottles.

### ↘ PACKAGING AND STORAGE

- 0,5 L, 1 L, 5 L

To be stored in a dry, well-ventilated, free of odours place, at temperatures between 5 and 20 °C, away from light.

Once open, the product must be used rapidly.