

SULFIVIN™ A 100

SULFUROUS PRODUCTS

Refer to the regulations in force for the maximum legal dose.

↘ OENOLOGICAL APPLICATIONS

SULFIVIN™ A 100 is an ammonium bisulphite solution at 100 g/L of SO₂

SULFIVIN™ A 100 is applied to the harvest:

- On must: In the must reception tank, to prevent oxidasic casse and all microbial alterations.
- For red wines: At vatting, during crushing for extracting and fixing colouring matter.

SULFIVIN™ A 100 has the following properties:

- It prevents the development of microbic agents via its antiseptic role.
- It is a selective factor for yeasts by limiting the development of undesirable yeasts.
- By activating an antioxidant it plays a preventative role against oxidasic casse.
- It facilitates colour extraction by promoting extraction of anthocyanins contained in the skin.
- It enables colour fixation in red wines.

↘ INSTRUCTIONS FOR USE

SULFIVIN™ A 100 addition must be followed by vigorous mixing. It is recommended to avoid putting **SULFIVIN™ A 100** in contact with metallic objects (iron, copper or aluminium).

↘ DOSE RATE

- Up to 10 cL/hL depending on vinification conditions.

↘ PACKAGING AND STORAGE

- 11 kg and 22 kg canisters
- 1080 kg container

Store in a dry, well-ventilated, odour-free place at a temperature of between 10°C and 20°C.

Once opened, the product must be used.