

CASSIT

SULFUROUS PRODUCTS

Always take into consideration the legal maxima for sulphur dioxide (SO₂) in wine.
(CE n°606/2009)

↘ OENOLOGICAL APPLICATIONS

CASSIT is used during disgorging or dosage of sparkling wines that show slight evolution notes and/or iron excess.

Citric acid in formulation in **CASSIT** has the following effects:

- Formation of a soluble chemical complex with iron ions. Thus limiting the risks of iron casse.
- Due to its sour taste, citric acid slightly corrects wine acidity when it is too late to adjust it with the mean of tartaric acid addition.

Sulphur dioxide (SO₂) in formulation in **CASSIT** shows the same properties as in pure solution:

- Antiseptic action: it prevents the growth of indigenous undesirable yeasts, bacteria and mold.
- Antioxidant action: it prevents oxidasic casse, wine browning and wine maderisation

↘ INSTRUCTIONS FOR USE

CASSIT is to be used during dosage, following disgorging.

The amount of product expected is added and mixed to the expedition liqueur, just before the dosage.

NB: the final citric acid concentration must be below 1g/L of wine, take advice from your winemaking consultant and laboratory.

↘ DOSE RATE

- 2 to 4 cL of **CASSIT** in the liquor expected for the dosage of 100 bottles.

The dose rate must be adjusted according to the wine stability to air exposure, to its iron rate, and to its Total SO₂ rate. Take advice from your winemaking consultant and laboratory.

↘ PACKAGING AND STORAGE

- 1 L, 5 L, 10 L

Before opening: Store **CASSIT** in a cool, dry and well-ventilated area; odor-free at a temperature between 5°C and 25°C

After opening: Once opened, the product must be used quickly.