

ReduCIT

CORRECTORS

Preparation of copper citrate and citric acid.

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

- 0,5L, 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.