

SULFITAMINE C

SULFUROUS PRODUCTS

Always take into consideration the legal maxima for sulphur dioxide (SO₂) in wine.

↘ OENOLOGICAL APPLICATIONS

Ammonium bisulphite solution at 80 g/L of SO₂ enriched with ascorbic acid.

SULFITAMINE C has strong reducing power.

It prevents enzymatic and non-enzymatic oxidation of wine.

Its use during disgorging avoids premature ageing of the wine.

Overall, it improves the taste qualities of the wine by giving it freshness and fruitiness.

↘ INSTRUCTIONS FOR USE

Homogenize then incorporate in the dosage liqueur. Homogenize thoroughly.

↘ DOSE RATE

- 3 to 5 cL in the liquor expected for the dosage of 100 bottles.

↘ PACKAGING AND STORAGE

- 250 mL, 500 mL, 1 L

Store in a dry environment which is well ventilated at a temperature between 0 and 4°C.

Once open, the product must be used quickly.