

SULFIVIN A 100

SULFUROUS PRODUCTS

Authorised maximum legal dosages :

- 210 mg/L of SO₂ for still white and rosé wines.
- 160 mg/L of SO₂ for red wines

↘ 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

- 5,5 kg, 11 kg and 22 kg canisters
- 1080 kg container

Store in a well-ventilated environment at a temperature of between 10 °C and 20 °C. The optimal use-by date for **SULFIVIN A 100** in its original packaging is indicated on the label. **SULFIVIN A 100** rapidly loses its effectiveness once the packaging has been opened.