NUOVO CRISTALLGEN
For K-bitartrates and Ca-tartrates precipitation during cold stabilisation

APPLICATIONS
It is a precipitation aid, which also reduces the calcium content, during cold stabilisation. The suggested doses allow 20-30 mg/l of Ca to precipitate, and this is very interesting when the wine calcium content is between 80 and 150 mg/l, which is not always tolerable.

DOSES AND INSTRUCTIONS FOR USE
200-400 ppm (20-40 g/hl); higher rates are suggested for young wines or for wines difficult to stabilise.
Dissolve Nuovo Cristallgen DC into water stirring well. Then, add it to the wine to be treated (stirring well). This addition should be done while chilling the wine when it has more or less 5°C. To allow complete precipitation of calcium wait at least 7 days.

PACKAGING
1kg and 25 kg special bags