

SUPERDISACIDANTE DC

To reduce wine acidity in a harmonic way

APPLICATIONS

De-acidifying a wine, as in lowering the fixed acidity, is not as simple as it might seem. It is not enough to just add any de-acidifying product at the recommended dosage, it is also important to act carefully with suitable de-acidification products according to the characteristics of the wine that will be treated.

Every de-acidification is a true and quite aggressive process that can disturb the physical, chemical and biological balance of the wine in a more or less profound way. Therefore a mistaken de-acidification can lead in a more or less short time to unfortunate consequences (a slippery taste, browning colour, precipitation of calcium, tartrates or colloids, iron or oxidative haze, increase in volatile acidity etc.).

For example when a wine is treated with potassium bicarbonate, in relatively high doses, it enriches the wine with potassium ions in a significant and sudden manner, such that the treated mass becomes, often, unstable with regards to the tartrate stability.

De-acidification exclusively with calcium carbonate can bring about notable inconveniences, both due to the calcium salts in a semi stable solution after the treatment and also due to the negative effect on pH and the sensory characteristics of the wine.

The use of neutral potassium tartrate is advisable but even this can cause a high increase in potassium. Furthermore the doses and costs are in the end decisively greater.

Superdisacidante DC, while respecting the strict norms which regulate wine production, allows for its use in complete ease, even at the highest dosages and even in the most fragile wines.

DOSAGE AND INSTRUCTIONS FOR USE

Normally 100 g/hL of the product can reduce the total acidity of the wine by around 1 g/L. **Superdisacidante DC** can be added directly to the mass by pouring it slowly into the wine while mixing it, or by diluting it in a small amount of water and by pouring it slowly into the mass. After a few hours the de-acidification is complete.

PACKAGING

1 and 25 kg bags