



DÉLITE GREEN

Organic Gum Arabic solution

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Organic certified products for organic wines production, Reg. 203/12.

Délite is produced using organic *Acacia senegal*/nodules. **Délite** is an ideal product to use in the winemaking to give wines that lack palate structure, a more pleasant sensory character. The raw material processing guarantees:

- a consistent solution concentration.
- a light yellow color.
- physico-chemical and microbiological stability.

APPLICATIONS

Délite softens astringent and acid sensations. In red wines it reduces tannin reactivity with saliva proteins. In white wines it gives typical full and sweet characteristics.

Délite also has a direct effect on aromas, upon tasting, herbaceous notes are less perceptible; consequently fresh and fruity aromas have a greater impact. In conclusion, it is possible to improve overall wine character by giving greater smoothness and balance in palate and by heightening fresh aromas. When used in sparkling wine it reduces potential bitter notes and improves the perlage appearance.

Délite is a good protective colloid for proteic substances, colorant matter and other instable colloids. When added to wines it prevents the appearance of different iron, iron phosphate and copper casses and also supports metatartaric acid action.

INSTRUCTIONS FOR USE

Délite might increase filterability index, so its addition after the last tight filtration or membrane filtration is suggested.

As an alternative **Délite** can be used in wines ready for bottling (before membrane filtration) verifying in advance filterability index increase.

DOSES

30-80 ml/hl: to prevent iron or copper casses.

20-50 ml/hl: to prevent protein haze and colorant matter precipitation.

To improve wine smoothness within 200 ml/hl. To determine the proper dosage, first conduct sensory tests on small volumes.

COMPOSITION

Gum Arabic in solution.

Stabilizing agent: SO₂ max. 0.4%. (food additive permitted by Reg. 203/12).

PACKAGING

5 kg cans.



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