

DROP&GO

For the selective removal of metals from grape must. miniTubes™ Technology.

CHARACTERISTICS

Additive for grape must that has a demetallizing effect and a stimulating action on the alcoholic fermentation.

APPLICATIONS

The efficacy of **Drop&Go** is based on the chelating property of the co-polymer PVI/PVP. When used in grape must, contrasts the metal content, in particular iron and copper, which are the main culprits when it comes to oxidative phenomena in white and rosé wines. There is also a significant reduction of aluminium.

Effects on the alcoholic fermentation: Drop&Go, removes copper, improves yeast metabolism and in consequence favours good fermentation kinetics as well as aromatic expression; there is also a lower formation of volatile acidity and H₂S.

Amino acid nitrogen and growth factors brought by autolysate allows for maximum aroma synthesis, complete sugar consumption and complexity and softness in the mouthfeel.

Effects on aromas and colour: the removal of metals protects the varietal and fermentation aromas from oxidative phenomena.

In particular by removing copper the integrity of the thiol aromas present is conserved. It also increases the presence of glutathione, cysteine and sulphur amino acids that act as antioxidants in the wines.

Drop&Go also has the capacity to reduce oxidized or potential oxidizable fractions of polyphenols, hence obtaining a greater longevity of the sensory quality of a wine and a reduced incidence of pinking, especially in wines sensitive to this defect.

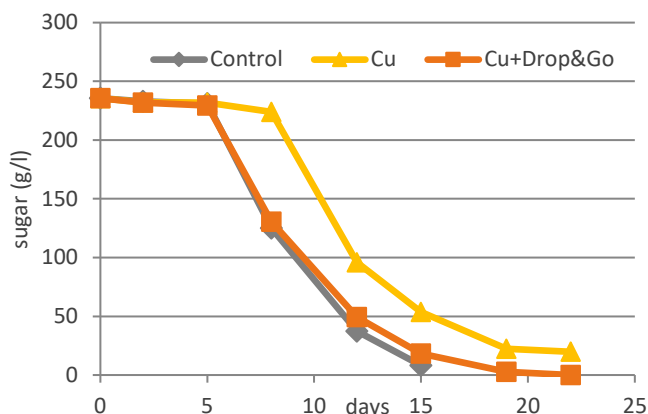
Drop&Go is obtained with miniTubes technology in order to reduce product dust and improve the product dissolution.

INSTRUCTIONS FOR USE

Dissolve the product in water (1:10), wait 10 minutes, mix thoroughly and add to the grape must after settling or flotation.

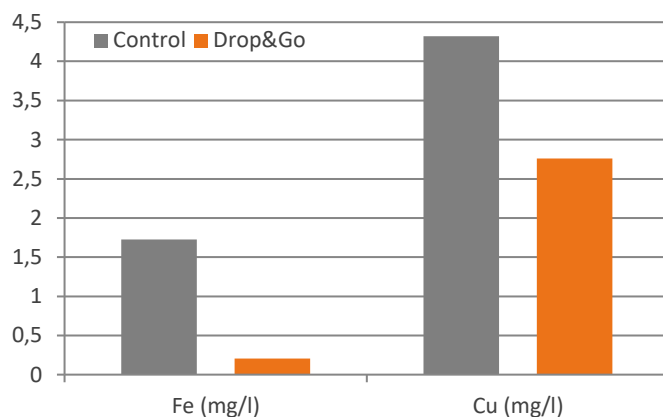
Contact time should be of at least 2 hours and preferable also with continuous mixing. Longer contact times improve the product efficacy.

The product must be used according to the regulations listed in Reg. UE 934/2019.



Effects of copper and Drop&Go on fermentation kinetics.

VT= Sauvignon Blanc must (Alto Adige, 2017) with Cu=0.75 mg/L;
Cu= must with copper (8 mg/l) added;
Cu+Drop&Go= must with copper (8 mg/l) and Drop&Go (50 g/hl) added.



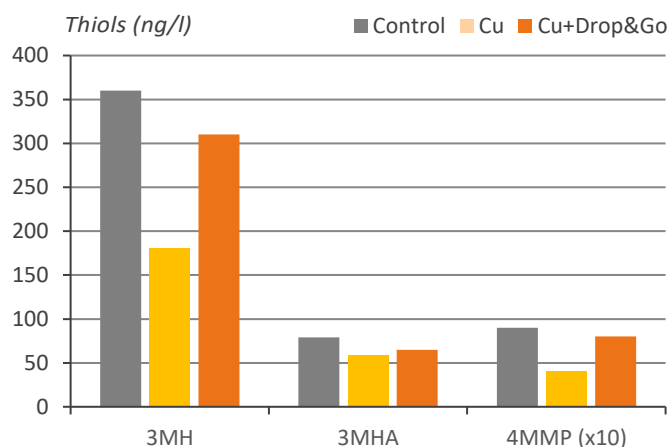
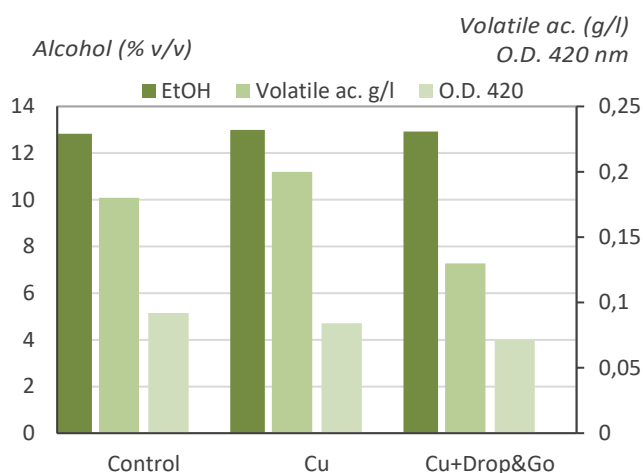
Removal of copper and iron from must treated with Drop&Go (50 g/hL) after 48 hours of contact.

DOSIS

From 50 to 80 g/hl (maximum dosage).

PACKAGING

2 kg bags.



Effects of copper and Drop&Go on alcohol, volatile acidity, OD 420 nm and on the final concentration of free varietal thiol aromas.

Control= Sauvignon Blanc must (Alto Adige, 2017) with Cu=0.75 mg/L;
Cu= must with copper added (8 mg/L);
Cu+Drop&Go= must with copper (8 mg/L) and Drop&Go (50 g/hL) added.



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