

SOLFOLIQUID 25

Liquid Sulfating Agent

CHARACTERISTICS

SOLFOLIQUID 25 is a product designed to be added to crushed grapes and musts. Its selective action, owed to the SO₂ generated, favors the proliferation of the most efficient yeasts, while inactivating the bacteria. This will result in high yields of the alcoholic fermentation and, consequently, a very low production of volatile acids. The balanced presence of nitrogenous substances favors a nutritive base for yeast. SOLFOLIQUID 25 therefore allows for regular fermentations, complete, of good yield, with low production of volatile acidity and stable in color.

APPLICATIONS

SOLFOLIQUID 25 is used directly on grapes during crushing or on the resulting mash, homogenizing with stirring and pumping over.

The use of SOLFOLIQUID 25 enables to take advantage of:

- *Selective action of sulfur dioxide on yeast, with inhibition of the undesired ones;*
- *Antioxidant and antioxidase effect of the sulfur dioxide, with consequent protection of color and taste;*
- *Solvent-extractive effect on color with red grape.*

DOSAGE AND INSTRUCTIONS FOR USE

Add SOLFOLIQUID to the grape or mash in a homogeneous manner.

COMPOSITION

<i>Yeast nutrient Ammonium bisulfite</i>	<i>35,7 %</i>
<i>Demineralized water up to</i>	<i>100 %</i>
<i>Titer in SO₂</i>	<i>250 g/l</i>
<i>Titer in NH₄</i>	<i>66,7 g/l</i>

PACKING

250 g – 1.0 kg bottles

SOLFOLIQUID 25 is a product subject to regulations for use