

AROMATIC UVA

Reductive formulation with triple action

CHARACTERISTICS

AROMATIC UVA is a special formulation with a reductive action, which has a triple action: antioxidant, antioxidase and antiseptic. An important advantage of this synergy is the reduction of the sulfur dioxide dosages and the protection of the varietal-specific aromas, therefore exalting the organoleptic characteristics of the wine, both for the aromatic and taste profiles.

AROMATIC UVA resolves the problem of separate dosages of each individual active component, thus simplifying the operation and maintaining unaltered the component efficacy until the moment of its use.

AROMATIC UVA finds its ideal application on grapes. The synergic action of its components results to be more efficient than sulfur dioxide and, if compared to inert gas (e.g. nitrogen), also has antiseptic and antioxidant actions, hence yielding more regular fermentations, protected from the damage caused by oxidase enzymes.

COMPOSITION

Potassium pyrosulfite, L-ascorbic acid and mix of hydrolysable tannins

Note: 10 g/hL of AROMATIC UVA provide about 27 mg/L of readily available SO₂.

DOSAGE AND INTRUCTIONS FOR USE

Vinification: from 10 to 20 g/hL directly on grapes. The dilution in water at a ratio of 1:10 allows for a more homogenous distribution of the product.

PACKING

1 kg packs and 5 kg bags

Note: AROMATIC UVA contains compounds which use is regulated by law.