

STERISOL

Concentrated liquid sulphitizing agent

CHARACTERISTICS AND APPLICATIONS

STERISOL provides sulfur dioxide in liquid, concentrated and ready to use form. STERISOL, besides the antiseptic and antioxidant action, it positively conditions fermentations thanks to its supply of Free Available Nitrogen (FAN).

STERISOL differs from other similar products for its higher purity, concentration and limpidity.

STERISOL is a valued winemaking processing aid because it is:

- Respectful of the quality of musts and wines
- Easy and ready to use
- Suitable for use with proportioning pumps
- Efficient and safe
- Cost effective

STERISOL, thanks to its characteristics, may be conveniently used from vinification (directly on the grape, on the mash, in must and wine) down to bottling.

DOSAGE AND INSTRUCTIONS FOR USE

STERISOL is a modern and convenient alternative to sulfur dioxide in cylinder and to Potassium metabisulfite.

STERISOL comes in a liquid form, ready to use both manually and with dosing pumps.

10 ml/hl of STERISOL supply about 40 mg/l of SO₂

COMPOSITION

Ammonium bisulfite 50%, demineralized water as required at 100%

CHEMICAL CHARACTERISTICS

Titer in SO₂: 410g/l Supply of FAN: 115g/l Sulfates: <1,5%

PACKING

IBC, 25 kg drums, 1Kg bottle

STERISOL is a product subject to use regulation

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