








GREAT LITTLE HELPS

DISACIDIFICANTE BIANCONEVE

Decreases acidity and improves sour or sharp wines

	<p>COMPOSITION E501 (ii) Potassium bicarbonate (95%), E336 neutral potassium tartrate (5%).</p>
	<p>GENERAL CHARACTERISTICS Disacidificante Bianconeve has been designed to:</p> <ul style="list-style-type: none"> ▪ Reduce acidity of over-acidic wines, making them smoother and more pleasant. ▪ Improve sour but not yet acetic wines, noticeably enhancing their organoleptic characteristics.
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Deacidification of wine and juice ▪ Sensory improvement of sour wine ▪ pH correction
	<p>DOSAGE 50-135 g/hL (4.2-11.2 lb/1000 gal)</p> <p>135 g/hL (11.2 lb/1000 gal) of Disacidificante Bianconeve will reduce acidity by 1 g/L as tartaric acid (maximum legal deacidification limit in EU)</p>
	<p>INSTRUCTIONS FOR USE Dissolve Disacidificante Bianconeve in a small amount of water, mix well and slowly add directly to wine while stirring or pumping over. To promote the precipitation of potassium bitartrate produced by the reaction between potassium bicarbonate and tartaric acid, carry out a cold stabilization treatment or, alternatively, stabilize with the addition of protective colloids (metatartaric acid, potassium polyaspartate or CMC). In the treatment of sharp wines, it is recommended to first carry out a microbiological stabilization treatment (filtration, centrifugation, clarification with chitosan, addition of sulfur dioxide) and to store the wine sulfited, protected from air and at low temperatures.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg, 25 kg</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE The product is in compliance with the following specifications: Codex Oenologique International Regulation (EU) N. 231/2012</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB in accordance with 27 CFR 24.246 The natural or fixed acids shall not be reduced below 5 parts per thousand (5 g/L). 21 CFR 184.1619 and 184.1613 (GRAS).</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.