



# **DISACIDIFICANTE BIANCO NEVE**

## **DECREASES ACIDITY AND IMPROVES SOUR OR SHARP WINES**

### COMPOSITION

E501 (ii) Potassium bicarbonate (95%), E336 neutral potassium tartrate (5%).

### GENERAL FEATURES

Appearance: white, odorless, crystalline powder.

BIANCO NEVE has been designed to:

- Reduce acidity of over-acidic wines, making them smoother and more pleasant
- Improve sour but not yet acetic wines, noticeably enhancing their organoleptic characteristics. In this case, first biologically stabilizing wine (filter, centrifuge, pasteurize, add sulfur dioxide), then storing wine protected from oxygen at low temperatures and with an adequate level of free SO<sub>2</sub> is advised

The product does not affect the original organoleptic characteristics or color of wine.

### APPLICATIONS

- Deacidification of wine and juice
- Sensory improvement of sour wine
- pH increase

### DOSAGE

From 50 to 135 g/hL (4.2-11.2 lb/1000 gal)

135 g/hL (11.2 lb/1000 gal) of BIANCO NEVE will reduce acidity by 1 g/L as tartaric acid) (maximum legal deacidification limit according to Reg. (EU) N. 479/2008).

For calculation of the precise dosage of DISACIDIFICANTE BIANCO NEVE, do the following:

- take 100mL of wine
  - add sodium hydroxide (NaOH) 0.1N → define the mLs of NaOH necessary to reach the desired pH
- mLs of NaOH x 10 = g/hL DISACIDIFICANTE BIANCO NEVE

### INSTRUCTIONS FOR USE

Dissolve BIANCO NEVE in small quantity of water, mix well and slowly add directly to wine, while stirring or pumping over. Allow wine to rest for two days, then rack and store away from oxygen and low temperatures.

Alternatively, add BIANCO NEVE to approx. 15% of the mass to be treated, mix vigorously, let stand for two or three hours, rack (and filter if necessary), and add to rest of wine, mixing the mass thoroughly by pump-over.

### PACKAGING AND STORAGE

1 kg bag

Sealed package: store in a cool, dry, well-ventilated area.

Opened package: carefully reseal and store as indicated above.

The product is made of raw material that is in compliance with the following specifications:

Codex Œnologique International

Regulation (UE) N.231/2012

Product approved for winemaking, in accordance with:

Regulation (EC) N. 479/2008

Regulation (EC) N. 606/2009