





STABILIZING AGENTS

ENOCRISTAL SUPERATTIVO

Rapid tartar crystallizer

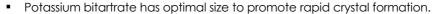


COMPOSITION

Potassium bitartrate (35%), neutral potassium tartrate (30.1%), perlite (30%), potassium metabisulfite (4.9%).

GENERAL CHARACTERISTICS

Enocristal Superattivo takes advantage of the synergistic action of its components to shorten the duration of cold stabilization in both continuous and discontinuous operation.





- Neutral potassium tartrate has a buffering effect on the acidity and pH of wine: it neutralizes the unstable fraction of tartaric acid without causing strong deacidification of the wine.
- Perlite has a grain size selected to function, in synergy with potassium bitartrate, as a crystallization germ and shorten the duration of cold treatment.
- Potassium metabisulfite protects against the danger of oxidation caused by oxygen solubilization during the cold process.



APPLICATIONS

During continuous and batch cold tartaric stabilization, it accelerates the crystallization process of potassium bitartrate and shortens the treatment time.



DOSAGE

30-40 g/hL

20 g/hL of Enocristal Superattivo generates 5 mg/L of SO₂.



INSTRUCTIONS FOR USE

Dissolve in wine or wine at a ratio of 1:5 before addition to the cooled mass during pump-over.



PACKAGING AND STORAGE CONDITIONS

5 kg, 25 kg

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

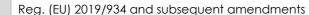
Opened package: carefully reseal and store as indicated above.



COMPLIANCE

Product made of raw materials that are approved for winemaking in accordance with: Codex OEnologique International

Reg. (UE) N. 231/2012



Product approved for winemaking by TTB under 27 CFR 24.246

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.