



Boutique Wineries
TREFOSOLFINA

Sheet Code: Trefosolfina/en

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FERMENTATION STABILIZER AND REGULATOR

COMPOSITION

Potassium metabisulphite (70%), bentonite (25%), Dibasic ammonium phosphate (5%).

GENERAL FEATURES

Appearance: white-beige powder, slightly smelling of SO₂.

SO₂titer: 40%.

APPLICATIONS

The sulphur dioxide contained in TREFOSOLFINA has an antioxidant effect on the must and above all inhibits wild yeasts, particularly those which are undesirable in winemaking, promoting fermentation in the pure state. The must is best inoculated with selected yeasts of proven efficacy in winemaking. Moreover, TREFOSOLFINA supplies the correct amount of nitrogen for the must, as well as nutrients readily assimilated by the yeast; as a result, fermentation is fast, vigorous and complete, thanks also to the bentonite contained in the product which supports the yeast in the fermenting must. Bentonite fines the wine after fermentation, clearing haze and settling to more compact lees. TREFOSOLFINA is particularly useful when grapes are diseased.

DOSAGE

White wines: from 10 to 25 g/hL, depending on the condition of the grapes.

Red wines: from 10 to 30 g/100 kg, depending on the condition of the grapes.

INSTRUCTIONS FOR USE

Dissolve 1 part TREFOSOLFINA to 10 parts water, stirring constantly; add the solution to the must for red wine and after clearing for white wine, but always before the start of fermentation, making sure the solution is evenly blended into the mass.

PACKAGING AND STORAGE

0.2 kg bag

1 kg bag

Sealed package: keep the product in a fresh, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

Product approved for winemaking, in accordance with:

CE 1493/99