



Boutique Wineries
TREFOSOLFITO

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FERMENTATION ENERGIZER - SULPHITING AGENT

COMPOSITION

Solution containing phosphate and sulphate based nutrient salts, nitrogen in the form of ammonia and 17% sulphur dioxide.

GENERAL FEATURES

Appearance: light yellow solution, with a slight SO₂ smell.

APPLICATIONS

TREFOSOLFITO is the idea energizer for ensuring controlled and uniform fermentation. It adds the ideal amount of ammonium sulphate to the must, the form most readily assimilated by yeast, thus guaranteeing complete and regular fermentation. The sulphur dioxide contained in TREFOSOLFITO has an antioxidant effect on the must and inhibits wild yeasts, particularly those which are undesirable in winemaking. Must is best inoculated with selected yeasts. TREFOSOLFITO is particularly useful when grape quality is poor.

DOSAGE

25-35 g/hL, depending on the condition of the grapes.

INSTRUCTIONS FOR USE

Add TREFOSOLFITO evenly to the grapes or must.

PACKAGING AND STORAGE

1 kg bottle

Keep the product in a fresh, dry, well-ventilated area.

Product approved for winemaking, in accordance with:

CE 1493/99