



DEACID

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 Complex disacidifier for musts and wines



→ TECHNICAL DESCRIPTION

Deacid is a formulation of potassium bicarbonate and neutral potassium tartrate salts, both highly soluble, able to induce a decrease in the total acidity with neutralization reactions and a subsequent complete and quick precipitation of the salts. The wine acid profile is thus modulated and the aromatic structure is not damaged.

The total acidity diminishes and the pH will rise proportionally to the quantity of product applied. **Deacid** contributes to equilibrate the full body expression in all wines, eliminating green and aggressive notes, keeping the right freshness in whites and rounding excessively acid notes in red wines. This agent facilitates the presence of the most suitable environmental conditions for the development of the malolactic fermentation.

The components comprising **Deacid** are balanced in quantity and verified for their effectiveness through many production trials.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium bicarbonate, neutral potassium tartrate.

→ DOSAGE

130 g/hL are required to lower the total acidity of 1 g/L (i.e. 1‰ in tartaric acid and 0,72‰ in sulfuric acid).

Note: for higher additions, we recommend a preliminary laboratory trial.

→ INSTRUCTIONS FOR USE

Add directly to the must or wine, little by little, by pumping over in order to avoid an excessive localized (but temporary) deacidification of a small amount of product. If used in solution, dissolve it in water. Pay attention to the development of CO₂ and the consequent increase in wine volume.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

5 kg net bags.
 25 kg net bags.

