



NOXITAN Ammonium Gal

Blend of ammonium bisulphite enhanced with gall tannins



→ TECHNICAL DESCRIPTION

SO₂ has been used for centuries as an antiseptic and antioxidant, as well as for the extraction power of anthocyanins from skins. The addition of SO₂ during the mashing stage remains essential to block the action of apiculated yeasts and to promote the prevalence of *Saccharomyces cerevisiae* yeasts, with subsequent inhibition of lactic bacteria and the action of grape polyphenol oxidases. However, practical trials show that the antioxidant effect on red wines is limited. Indeed, it is recognized that the phenolic compounds of red wines are more oxidizable than SO₂ and are therefore able to capture dissolved oxygen as a priority.

The action of SO₂ is strengthened through the synergy with tannins and in particular with gall tannins. It is known that gall tannin preserves the free fraction of sulphur dioxide, by limiting its combination. Gall tannin participates in redox phenomena, consumes dissolved oxygen, blocks the formation of peroxides, by capturing the free radicals produced. Some trials also show the bacteriostatic effect of gall tannins, inhibiting the growth of the acetic ones in particular. **Noxitan Ammonium Gal** has an excellent antiseptic power and is also suitable in vinification in the case of botrytis-affected grapes.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ammonium bisulphite (10 g/hL bring 33,4 mg/L SO₂), gall tannin, water q.s. to 100.

→ DOSAGE

From 5 to 20 g/hL.

10 g/hL of **Noxitan Ammonium Gal** increase the sulphur dioxide by 33,4 mg/L and 7 mg/L of readily assimilable nitrogen (RAN).

→ INSTRUCTIONS FOR USE

Add to must.

→ STORAGE AND PACKAGING

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

- 1 kg net bottles in cartons containing 20 kg.
- 25 kg net drums.
- 250 kg net drums.
- 1000 kg net IBC.

