



DECOACTIV

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 Highly activated carbon



→ TECHNICAL DESCRIPTION

Decoactiv is a new generation oenological carbon, enabling to eliminate from musts and wines the yellow fraction and the unpleasant oxidized notes, preserving the smell as much as possible.

Decoactiv is ideal for the decoloration of any kind of musts and wines, in particular for those obtained from aromatic grapes, for the treatment of pressed aromatic wines and for all those wines where the smell must be preserved. It gives excellent results even for the colour reduction of rose wines, which results more stable and more lively.

AEB, for the production of **Decoactiv**, considered the origin raw material as the first quality factor, as it unequivocally influences the porosity distribution and the adsorbing areas of the final product. The processing of particularly hard woods, from which this carbon derives, enables to obtain a high concentration of micropores, widening its surface area. All this means a high absorption of the oxidized phenolic compounds, without having an excessive perfume loss.

The particular production method optimizes the adsorbing action on multiple layers near the porous surface, thanks to its special activation which optimizes the surface energy, making the attraction effect stronger and stronger.

Decoactiv derives from the removal of non-polar organic compounds and its effectiveness in adsorbing polyphenols is in inverse proportion to their solubility, enabling a wide activity even at low dosages.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Decolorizing active carbon for musts and wines from quality grapes.

→ DOSAGE

5-70 g/hL in red wines and musts.
 5-50 g/hL in white wines and musts.

→ INSTRUCTIONS FOR USE

Dissolve in water and homogenize. Add to the mass by pumping over or put on the bottom of the tank.

→ STORAGE AND PACKAGING

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

20 kg net bags.

