



AROMAX Super Sol

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 removes oxygen from grapes and musts to protect the primary aromas of wines



→ TECHNICAL DESCRIPTION

Aromax Super Sol allows controlling not only the oxygen acting directly, but also the peroxides that are formed by oxidasic enzymes, tyrosinase and laccase.

The content in gallic tannins preserves the anthocyanin heritage of red wines from oxidative alterations and also the aromatic one of white wines, whose colour does not change.

Aromax Super Sol allows reducing the SO₂ dosage, increasing the free fraction in parallel.

Aromax Super Sol prevents the development of these microorganisms, whose multiplication in the crushed grapes or in the must causes the formation of undesired compounds, such as ethyl acetate, and the depletion of the substrate in easily assimilated nitrogen components.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium bisulfite, L-Ascorbic acid, ellagic and gallic tannins, water qs needed to 100.

→ DOSAGE

10 g/hL bring about 9,3 mg/L of SO₂.

→ INSTRUCTIONS FOR USE

Add directly or by means of a dosing system.

→ STORAGE AND PACKAGING

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

5 kg net drums in cartons containing 20 kg.

25 kg net drums.

Reference: AROMAX_SUPER_SOL_TDS_EN_5200224_OENO_Italy

