



ARABINOL[®] Arôme

Mixture of prevalently levorotatory gums



→ TECHNICAL DESCRIPTION

The market is constantly looking for fresh and fruity wines, where the aromatic component is fundamental. In order to obtain wines with such characteristics, various technologies are used: antioxidants for grapes and musts, cold macerations, fermentation at low temperatures, aromatic yeasts, treatment of the lees, etc. Wines with an intense aromatic profile, obtained by means of always more careful vinification and maturation techniques, express their best capacity at the end of the elevage. To protect the wine aroma, AEB transferred to oenology a process already consolidated in the aroma industry: the utilization of gum arabic as an aroma protecting substrate. This characteristic is not common to all gum arabics that, in an hydroalcoholic solution, lose such characteristic. **Arabinol Arôme** is a mix of gum arabics, suitably selected and mixed to stabilize and protect the specific wine aromas. Their chemical-physical characteristics give a high colloidal power, a good softening power, the ability to mitigate acid sensations and above all make it the reference preparation for the aroma stabilization. The utilization in red wines showed that **Arabinol Arôme** has a great disposition to protect the most unstable colour fraction and this makes it ideal even for the treatment of young red wines.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Aqueous solution of gum arabic (acacia gum) stabilized with potassium bisulfite.

→ DOSAGE

From 50 to 180 g/hL.

→ INSTRUCTIONS FOR USE

Arabinol Arôme should be added to wines already perfectly clear before or after the last filtration. After the addition of **Arabinol Arôme** no clarification must be carried out.

→ STORAGE AND PACKAGING

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

- 10 kg net drums.
- 25 kg net drums.
- 1100 kg net IBC.

