



AROMAX Gal

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 Antioxidant for musts 

→ TECHNICAL DESCRIPTION

Aromax Gal is used to protect must from oxidations. Thanks to its composition, it is able to react towards oxygen in a very quick time and thus to immediately carry out its protection towards the aromatic precursors.

Aromax Gal is particularly indicated for the treatment of white grapes, as, thanks to its content in extremely pure gall tannin, it does not alter the colour of musts. It is successfully used for the treatment of botrytis-affected grapes.
 Thanks to its quick action against oxygen, it inhibits the activity of polyphenol-oxidase, such as laccase and tyrosinase. In this way the production of peroxides is drastically reduced and the obtained wines display a higher aromatic potential.

Aromax Gal inhibits the growth of indigenous yeasts and preventing spontaneous fermentations, facilitating the static decantations.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium metabisulfite (20 g/hL bring about 56,8 mg/L SO₂), L-ascorbic acid, gall tannin.

→ DOSAGE

20 g/hL or per 100 kg of crushed grapes.

→ INSTRUCTIONS FOR USE

Apply when filling the press or directly into the freshly obtained musts.

→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 20 kg.

