



# GALLOVIT C

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 Oxidation-reduction stabilizer for wine  
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## → TECHNICAL DESCRIPTION

**Gallovit C** is a formulation based on gall tannin and ascorbic acid to be used for wines' processing. It can be used before or during those cellar operations which may supply or diffuse oxygen into the liquid. The quality of the product's components does not increase yellow hues; on the contrary, its high reactivity enables to obtain wines with a pleasant colouring.

Wine's oxygen is immediately captured by ascorbic acid, which oxidizes into dehydro-ascorbic acid. This one comes in contact with the gall tannin, which oxidizes and regenerates Vitamin C from dehydro-ascorbic acid.

In this way the gall tannin acts as an oxygen accumulator and will be afterwards degraded by the proanthocyanidins naturally present in wines.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Gall tannin, L-ascorbic acid.

## → DOSAGE

From 5 to 25 g/hL wine.

## → INSTRUCTIONS FOR USE

Dissolve in 10 parts of water or wine and add to the mass to be treated.

## → STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 10 kg.

5 kg net bags.

