



ARABINOL[®] Dolce

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 Seyal gum arabic



→ TECHNICAL DESCRIPTION

Arabinol Dolce is AEB's new gum Arabic, produced by hot concentration and complexation processes of polysaccharides. During the process, water is removed in the form of steam, followed by a long series of chemical reactions involving isomerisation and polymerisation.

Arabinol Dolce is a polysaccharide obtained from *Acacia Seyal* with medium molecular weight chains. **Arabinol Dolce** is a product that aids colloidal stabilisation and, thanks to this new process, positively influences the organoleptic quality of wines by contributing to increased sensations of richness, sweetness and body.

Arabinol Dolce is ideal for wines in which sweet taste sensations are to be amplified by reducing the need for residual sugars.

In red wines it harmonises the astringent and angular notes of large tannic structures. In white wines, thanks to the innovative production technique, it enhances retro-olfactory sensations by increasing the duration of wine perception. On young liqueur wines it reduces the impact of alcohol and alleviates the solvent sensation perceived in the early stages of tasting this particular product. In this application **Arabinol Dolce** anticipates the result that is normally obtained after years of ageing.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

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

→ DOSAGE

From 20 to 150 g/hL.

→ INSTRUCTION FOR USE

Addition to ready-to-bottle wines where filterability is optimal is recommended. No clarification should be carried out after adding **Arabinol Dolce**.

→ STORAGE AND PACKAGING

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

20 kg net drums.
 1000 kg IBC

