



ARABINOL[®] Bio D

.....
 Colloidal softening stabilizer based on certified organic gum arabic,
 with dextrorotatory power



→ TECHNICAL DESCRIPTION

Arabinol Bio D is an instantly soluble, refined and micro-granulated gum Arabic, produced in accordance with organic regulations. The molecule dimensions of **Arabinol Bio D**, larger than 500 Kd, facilitate the stabilizing action of the gum arabic in wines, interacting with the tactile sensations of the taste.

Arabinol Bio D, thanks to the dimensions of its molecule, is more easily filterable if compared to similar commercial preparations.

It increases wines' softness. **Arabinol Bio D** is a natural polysaccharide used to increase the softness and the velvety taste of wines. It contains no SO₂ nor any other preservative additives giving hardness to wines and altering the colour of red wines.

It is easy to be solubilised. The product is in the form of beige micro-granules and it must be dissolved in water or wine before its addition.

It carries out a stabilizing action. **Arabinol Bio D** exerts a protective action towards the colouring matter of red wines, keeping it stable over time. It is also an effective anti-casse, as it prevents the formation of copper, iron and protein colloids. It improves the tartaric stability of wines.

It enhances the effectiveness of metatartaric acid. When added into the wine with metatartaric acid, it strengthens its anti-cream of tartar action, facilitating and prolonging its duration, as it wraps the tartate crystals keeping them separate.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Purified and micro-granulated gum arabic extracted from Acacia Seyal.

→ DOSAGE

To increase the softness and stability of wines: from 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Arabinol Bio D must be slowly dissolved in water or wine; the solution should be kept slightly stirred for a better solubilisation. No clarification must be carried out after the addition of **Arabinol Bio D**. Being an organic product, the solution must be utilized just after its preparation.

→ STORAGE AND PACKAGING

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

1 kg net packs in 4 kg cartons.

20 kg net bags.

