



DÉLITE GREEN

Organic Gum Arabic solution

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Organic certified products for organic wines production, Reg. 203/12.

Délite is produced using organic *Acacia senegal* nodules.

The raw material processing guarantees:

- a consistent solution concentration.
- a light yellow color.
- physico-chemical and microbiological stability.

APPLICATIONS

Délite is a good protective colloid for colorant matter and other instable colloids. When added to wines it prevents the appearance of different iron, iron phosphate and copper "casses".

The polysaccharide composition gives smoothness, volume and roundness and softens astringent sensations. When used in sparkling wine it improves the perlage appearance.

INSTRUCTIONS FOR USE

Délite might increase filterability index, so its addition after the last tight filtration or membrane filtration is suggested.

As an alternative Délite can be used in wines ready for bottling (before membrane filtration) verifying in advance filterability index increase.

DOSES

50-100 ml/hl: to prevent protein haze and colorant matter precipitation.

30-80 ml/hl: to prevent iron or copper casses.

Maximum dosage: 130 g/hl.

COMPOSITION

Gum Arabic in solution.

Stabilizing agent: SO₂ max. 0.4%. (food additive permitted by Reg. 203/12).

PACKAGING

5 kg cans.



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