

NUOVO CRISTALLGEN

For K-bitartrates and Ca-tartrates precipitation during cold stabilisation

APPLICATIONS

It is a precipitation aid, which also reduces the calcium content, during cold stabilisation. The suggested doses allow 20-30 mg/l of Ca to precipitate, and this is very interesting when the wine calcium content is between 80 and 150 mg/l, which is not always tolerable.

DOSES AND INSTRUCTIONS FOR USE

200-400 ppm (20-40 g/hl); higher rates are suggested for young wines or for wines difficult to stabilise.

Dissolve **Nuovo Cristallgen DC** into water stirring well. Then, add it to the wine to be treated (stirring well). This addition should be done while chilling the wine when it has more or less 5°C.

To allow complete precipitation of calcium wait at least 7 days.

PACKAGING

1kg and 25 kg special bags