

SUPERDISACIDANTE

For harmoniously reducing the acidity of wine

CHARACTERISTICS

Superdisacidante is a balanced deacidizing blend that fully respects the flavour, aroma and stability qualities of the wine.

APPLICATIONS

Superdisacidante is used to lower the acidity of wines and restore harmony to the wine's flavour profile. Thanks to its carefully studied composition, it prevents the emergence of unwanted flavours, such as lye.

Superdisacidante complies with the strictest standards, allowing it to be used easily even at the highest doses and with the most delicate wines.

DOSAGE and INSTRUCTION FOR USE

In general, 100 g/hl of the product reduces the total acidity of the wine by about 1 g/l.

Superdisacidante can be added directly to the wine by pouring it slowly while stirring, or by dissolving it in a little amount of water before adding it, always slowly. After a few hours, the deacidizing is complete.

PACKAGING

1 kg and 25 kg bags.



Dal Cin Gildo spa
20863 Concorezzo (MB)
Via I Maggio, 67 - Italy
www.dalcin.com - info@dalcin.com