

## SUPER REDOX

*Antioxidant to prevent alterations in colour and flavour of wines*

### CHARACTERISTICS

**Super Redox** is an anti-oxidant product with a reducing and stabilising power.

### APPLICATIONS

It is particularly suggested for preventive treatments wines in order to obtain a perfect colour stabilisation and to treat all kinds of oxidation.

By complexing iron and lowering the red-ox potential, Super Redox counteracts the onset of iron-induced precipitates making treatment with potassium ferrocyanide unnecessary.

Super Redox can also be added to already filtered and ready wines as it doesn't affect wine clearness: in this case It is advisable to add the product during the last phase, especially in pre-bottling steps.

### DOSES and INSTRUCTIONS FOR USE

50 to 100 ppm (5 to 10 g/hl) and more, according to the situation. Higher dosages are for very oxidated wines.

Quickly dissolve Super Redox in a small portion of wine, immediately pour it into the mass, homogenise so as not to aerate the wine too much.

### COMPOSIZIONE

50% ascorbic acid (vitamin C), 45% K-metabisulphite, 5% anhydrous citric acid.

### PACKAGING and STORAGE

1kg bags. Keep in a dry place.



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