

INFINITY BLU

For grape must protection and wine colour stability

APPLICATIONS

For white, rose and red musts to prevent oxidative reactions.

Infinity Blu can be used during the grape reception and crushing or later in the must to prevent oxidative and oxydasic reactions of anthocyanes, catechins, polyphenols and aromatic substances.

The protective action of Infinity Blu has two mechanisms of action:

- they catch the oxygen molecules making them unavailable to react with polyphenols;
- they inhibit oxidative enzymes, like laccase and polyphenoloxidase, that are responsible of quick colour decrease mostly in grapes affected by rot.

When used for red wines after racking off, at the end of the alcoholic fermentation and during the initial maturation phases, Infinity Blu leads to the formation of ethanal bridges and subsequent condensation between tannins and anthocyanins. The wine colour is therefore stable over time and has a lively hue.

DOSAGE and INSTRUCTIONS FOR USE

For grapes affected by rot: 50-100 g/100 kg.

At tank filling and during fermentation: 8-30 g/hl.

Up to 15 g/hl in red wines during ageing.

Infinity Blu is in a high density liquid form. To assure a good homogenization of the treated mass (grape, must or wine) disperse the liquid first in an adequate quantity of liquid (water, must or wine).

PACKAGING and STORAGE

5 kg and 25 kg jerrycans, 250 kg drums.

Store the product in its original packing, in dry and cool conditions.