



# Stabilya

Kordofan arabic gum in microgranular form

## Features

**Stabilya** is an arabic gum obtained from *Acacia senegal*.

The native structure of the polysaccharide does not undergo significant modifications during the purification and spray-drying phases, allowing the linear and slightly branched chain to express its activity in wine at its best.

## Applications

Stabilya acts as a protective colloid for colouring matter and, more generally, for flavonols.

In red wines rich in quercetin and therefore exposed to the risk of precipitation of the aglycone form, Stabilya provides long-term protection.

Trials carried out have confirmed the possibility of significantly limiting precipitations, even in wines with quercetin levels considered at risk. The best results are obtained by working with a complete protocol including the “programmed” release of the aglycone form (Quercezina), its removal (DC-Pol Max or Kolirex Go Fresh G), and finally the stabilisation of what has not been removed (Stabilya).

Colour stability and colloidal stability in general benefit from treatment with Stabilya.

From a sensory perspective, it adds volume, body and smoothness, reducing astringent sensations. When used in sparkling and semi-sparkling wines, it improves the appearance of the perlage.

	Presence of precipitate	Quercetin aglycone (mg/L)	Quercetin glucoside (mg/L)
Control wine	---	23	9
Control wine (after 1 year)	***	12	8
Control wine + Stabilya (after 1 year)	*	16	9

### Stabilisation of quercetin aglycone:

The addition of Stabilya (30 g/hL) to a Sangiovese wine with a high content of quercetin aglycone significantly reduced precipitation after 1 year.

The amount of quercetin aglycone remaining in solution is higher in the wine treated with Stabilya.

## Composition

Arabic gum extracted from *Acacia senegal*, without the addition of stabilisers or preservatives.

## Dosage and method of use

From 10 to 30 g/hL (maximum dosage).

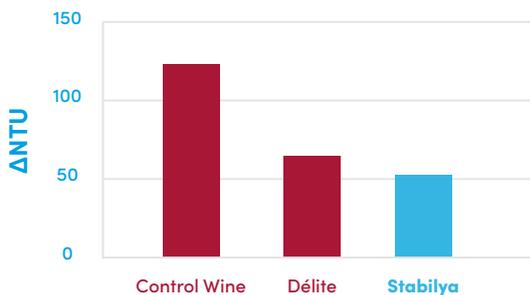
Dissolve in a portion (1:10) of the wine to be treated, mixing thoroughly until completely dissolved, then add to the bulk and homogenise.

The addition can be carried out before the final pre-membrane filtration. In the case of high dosages or wines with a high clogging index, it is recommended to wait at least 72 hours before filtration. It is advisable to check in advance in the laboratory the possible increase in the filterability index.

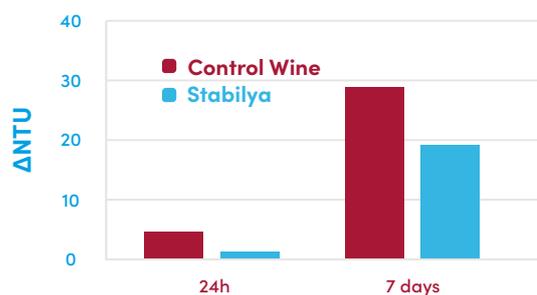
## Packaging

2 kg bags.

### COLLOIDAL STABILITY ( $\Delta$ NTU 4°C FOR 48H)



### SHOCK TEST ( $\Delta$ NTU 40°C FOR 24H AND 7 DAYS)



### Colloidal stability:

The use of Stabilya (20 g/hL) significantly improved the stability of a highly unstable Merlot wine.



### Colloidal and colour stability:

After 2 months of storage, the untreated Sangiovese wine shows a layer of colouring matter.

The same wine treated with Stabilya (30 g/hL) shows no colour deposit.

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