



# DISACIDIFICANTE BIANCO NEVE

## DECREASES ACIDITY AND IMPROVES SOUR OR PRICKED WINES

### COMPOSITION

Potassium bicarbonate (95%), neutral potassium tartrate (5%).

### GENERAL FEATURES

Appearance: white odourless crystalline powder.

BIANCO NEVE has been designed to:

- reduce the acidity of over acid wines, making them smoother and more pleasant to the taste;
- improve sour but not yet acetic wines, noticeably enhancing their organoleptic features. In this case it is advisable to first biologically stabilize the wine (filter, centrifuge, pasteurize, add sulphur dioxide), then subsequently to store the properly sulphited product away from oxygen and low temperatures.

The product does not affect the original organoleptic properties and the colour of the wine.

### APPLICATIONS

BIANCO NEVE is suitable for treating all types of wine, particularly quality wines.

### DOSAGE

From 50 to 135 g/100L (4.2-11.2 lb/1000 gal)

135 g/100L (11.2 lb/1000 gal) of BIANCO NEVE will reduce acidity by 1 g/L (as tartaric acid), which corresponds to the legal limit in the EU for acidity reduction treatments in wine.

### INSTRUCTIONS FOR USE

Dissolve BIANCO NEVE in a little quantity of water, mixing well, and add directly to the wine a little at the time, while stirring or pumping over. Allow the wine to rest for two days, then rack and store away from oxygen and low temperatures.

Alternatively, add BIANCO NEVE to approx. 15% of the mass to be treated, mix vigorously, leave to stand for two or three hours, then rack (and filter if necessary), and add to the rest of the wine, mixing the mass thoroughly by pumping over.

### PACKAGING AND STORAGE

1 kg bag

Sealed package: keep the product in a fresh, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

The product is made of raw material that is in compliance with the following specifications:

Directive 2008/84/EC

Codex Œnologique International 2008

Product approved for winemaking, in accordance with:

Regulation (EC) n. 479/2008

Regulation (EC) n. 423/2008