

## VI - REDOX

CLARIFIER

**VI - Redox** is a complex with organic copper salts on a granulated protein and mineral matrix with 0.7% copper content.

### ORGANOLEPTIC FEATURES

APPEARANCE powder

COLOUR light green

### APPLICATIONS

Prevention of post-bottling reduction phenomena;

Prevention of the appearance of taste of light;

Revealing or opening aromas in reduced wines;

Opening the aromas of "closed" wines due to the presence of sulphurous compounds.

### FEATURES

**VI - Redox** is a complex clarifying agent that effectively reduces bad aromas caused by sulfur compounds.

Used in wine in the pre-bottling phase, it prevents the appearance of aromas of reduction in the bottle, even when caused by exposure to light (taste of light).

In wines that are closed or reduced in aroma, it eliminates anomalous aromas caused by sulfur hydrogen and its derivatives, enhancing fruity aromas.

Its special formulation makes the treatment with **VI - Redox** effective in preventing and treating aromas of reduction without, however, having the negative side effects associated with treatments with copper sulfate or copper citrate.

**VI - Redox**, in fact, not only improves the aromatic cleanliness of the wine, but also improves the taste characteristics because:

- Eliminates the metallic taste produced with copper treatment;
- Reduces the bitter taste caused by reaction products between sulphurous compounds and polyphenols;
- Prevents copper *cassee*.

### PACKAGE

1 kg bags.

### CONSERVATION

Closed package: keep the product in a cool, dry and well-ventilated place.

Opened package, carefully seal and keep as indicated above.

**i** Product in compliance with the International Oenological Codex and the Delegated Regulation (UE) n° 2019/934 and modifications.

**i** This document is based on the manufacturer's technical datasheet.

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APPLICATION ADVICE

### RECOMMENDED DOSE

PREVENTION OF REDUCTIONS  
IN WINES BEFORE BOTTLING 5 – 10 g/hL

HEALING TREATMENT 5 – 20 g/hL

**i** 100mg of product contains approximately 0.7mg of copper.

**i** It is advisable to carry out previous laboratory tests to establish the optimal doses for each treatment and to test the residual copper content.

**i** Maximum legal copper content in the treated product: 1 mg/l (except for liqueur wines made from unfermented or slightly fermented grape must, whose copper content must not exceed 2mg/l).

### PROCEDURE

Disperse the **VI - Redox** in cold water (10 – 15°C) at a ratio of 1:10, homogenizing well afterwards.

Let it rest for 1 hour.

Apply the solution through a dosing pump or a *Venturi* tube, ensuring good homogenization in the tank.

Wait 1 – 2 days for the product to settle, then transfer followed by filtration.

It can be used in combination with other clarifiers. In this case, **VI - Redox** must be applied first.