Edition 03 Date 15.08.2021

TECHNICAL DATASHEET



VI - COL Y

STABILIZER

VI - COL Y is a product made of Gum Arabic solution (20.5% min.) (E414) and sulfur dioxide (0.3% \pm 0.1%) (E220).

ORGANOLEPTIC FEATURES

Appearance liquid

Colour pale yellow

APPLICATIONS

For tartrate and colloid stabilization in finished wines ready for bottling;

When added in "liqueurd'expédition" preparation, to improve "perlage" quality.

FEATURES

VI - COL Y is prepared from carefully selected raw materials and with a unique production process which results in a distinctive product. It has a low calcium content, is clear, almost colorless, and highly effective in preventing tartrate precipitation.

VI - COLY is not a simple Gum Arabic in solution. All raw materials in its formulation undergo a chemical process of purification and hydrolysis that enhances their synergy and stabilizing effectiveness. Improves tartrate stability and, in moderately unstable wines, it can replace traditional physical stabilization methods.

VI - COL Y has a low clogging effect and is free of microorganisms. Due to these characteristics, it can be added to wine at any stage of bottling, even after microfiltration, without risk of microbial contamination. Finally, VI - COL Y reduces bitterness and astringency and increases softness.

PACKAGE
1 kg drums.
10kg drums.
20kg drums.
200kg drums
1000kg IBC

- Product made of raw material that is in compliance with the following specifications: Regulation (EU) N. 231/2012
 Codex OEnologique International. Product approved for winemaking, in accordance with: Reg. (EU) N. 2019/934
- This document is based on the manufacturer's technical datasheet.

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APPLICATION ADVICE

RECOMMENDED DOSE

50 - 200 ML/HL

100 ML/100 Bottles in the Liqueur D'expédition.

HOW TO USE

Add VI - $COL\ Y$ to clear wine ready for bottling.

Due to its low clogging effect and microbial sterility, VI - COLY can be added before or after microfiltration.

- i 100 mL/hL contributes about 3 mg/L of SO2 to wine.
- It is recommended to perform preliminary trials to determine the right dosage, stabilizing efficacy and possible effects on filterability.

CONSERVATION

Sealed package: store away from light in a cool, dry, well-ventilated area.

Opened package: carefully reseal and store as indicated above.