

VI - COL S

STABILIZER

VI - COL S is an aqueous solution containing gum Arabic (20.5%) (E414) and sulfur dioxide (0.3% ± 0,1%) (E220).

ORGANOLEPTIC FEATURES

APPEARANCE liquid

COLOUR light yellow

APPLICATIONS

Maintenance of aromatic freshness of white, red and rosé wines, as well as sparkling wine made by the Charmat process.

Prevention of precipitation of unstable colloids.

FEATURES

VI - COL S, in addition to stabilizing pigmented compounds, is able to interact with aromatic substances in wine by the formation of chemical bonds. As a result, changes in the volatility and speed of migration of some of these aromatic compounds can directly impact the perception of both aromas and flavors.

VI - COL S intensify the perception of fresh, sweet and fruity aromas. This freshness may be maintained for a year or more after bottling, even under non-optimal conditions of storage.

When used at the recommended dosages, only has a modest fouling effect on filtration membranes and can be added to wine before microfiltration. The absence of impurities and the presence of sulfur dioxide in the preparation allows for its addition even after microfiltration without danger of microbiological contamination or alteration of the visual characteristics of wine.

PACKAGE

10kg drums.

20kg drums.

1000kg IBC

CONSERVATION

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

Opened package: carefully reseal and store as indicated above.

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 – 100 mL/hL.

HOW TO USE

Add VI - COL S to clear, perfectly clarified and filtered wine ready for bottling.

At the recommended dosages, VI - COL S has a moderate clogging effect on filtration membranes and can therefore be added to wine before microfiltration. At higher dosages, it can cause clogging of the cartridges, so it is recommended to add it by automatic dispenser after final filtration.

i The addition of 100 mL/hL (1 gal/1,000 gal) will increase the SO₂ level by about 3 mg/L..

i Laboratory testing is recommended to determine the correct dosage, stabilizing effectiveness and impact on filterability.