

CUPROSOL

Stabilized solution of Copper Sulfate

CHARACTERISTICS

The copper reacts with hydrosulphuric compounds and causes their precipitation in form of copper salt, thus inactivating the smelly sulfurous molecules.

APPLICATIONS

This product can be easily used also as prevention since it is known that the wines with problems of "reductive" smell have low copper initial content.

Note: treatments with Copper sulfate are allowed by UE regulation Reg. CEE n. 1493/99 annexed IV, provided that the wine resulting from the treatment will contain less than 1 mg/l of copper.

DOSAGE AND INSTRUCTIONS FOR USE

10 ml/hl produce 0,25 mg/l of copper to the wine.

Add directly to the wine while pumping over.

COMPOSITION

Solution of Copper sulfate in distilled water.

NOTICE

Dosage over 40 ml/hl may result in the necessity of performing a treatment to reduce the metals content.

If used in wines proceeding from varieties possessing primary aroma of sulfurated origin (e.g. Sauvignon, Scheurebe), it might cause aromatic falling.

PACKING

10 kg container

In its original packing it can be stored for over 24 months.

This product is not considered dangerous therefore a material safety data sheet is not necessary.