

# SOLFOLIQUID 25

Liquid Sulfating Agent

## CHARACTERISTICS

*SOLFOLIQUID 25 is a product designed to be added to crushed grapes and musts. Its selective action, owed to the SO<sub>2</sub> generated, favors the proliferation of the most efficient yeasts, while inactivating the bacteria. This will result in high yields of the alcoholic fermentation and, consequently, a very low production of volatile acids. The balanced presence of nitrogenous substances favors a nutritive base for yeast. SOLFOLIQUID 25 therefore allows for regular fermentations, complete, of good yield, with low production of volatile acidity and stable in color.*

## APPLICATIONS

*SOLFOLIQUID 25 is used directly on grapes during crushing or on the resulting mash, homogenizing with stirring and pumping over.*

*The use of SOLFOLIQUID 25 enables to take advantage of:*

- *Selective action of sulfur dioxide on yeast, with inhibition of the undesired ones;*
- *Antioxidant and antioxidase effect of the sulfur dioxide, with consequent protection of color and taste;*
- *Solvent-extractive effect on color with red grape.*

## DOSAGE AND INSTRUCTIONS FOR USE

*Add SOLFOLIQUID to the grape or mash in a homogeneous manner.*

## COMPOSITION

<i>Yeast nutrient Ammonium bisulfite</i>	<i>35,7 %</i>
<i>Demineralized water up to</i>	<i>100 %</i>
<i>Titer in SO<sub>2</sub></i>	<i>250 g/l</i>
<i>Titer in NH<sub>4</sub></i>	<i>66,7 g/l</i>

## PACKING

*250 g – 1.0 kg bottles*

SOLFOLIQUID 25 is a product subject to regulations for use

