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## Ossistop

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### Main Features

Ossistop is a product particularly suitable against oxidation and alteration of wines.

The effectiveness is due to the synergistic action of its components reducing agents: ascorbic acid rapidly reduces the dissolved oxygen in the wine and in combination with citric acid prevents the formation of complexes based on iron, turbidity (ferric casse) ; sulfur dioxide present ensures the lowering of the potential of oxidation-reduction with consequent prolonged reducing action. Ossistop give a better stability of color, fragrance and flavor of the wine, with the exaltation of its organoleptic characteristics, such as the freshness of taste and fruity. In the stage of bottling, Ossistop is a valid warranty in maintaining the oxygen-free environment, without changing the values of free SO<sub>2</sub>. It interferes with enzymatic casses, and in the microbial spoilage.

### Employment and Conditions of Use

Dissolve the dose in Ossistop in 10 parts of wine and add to the mass agitation or before the last filtration.

### Composition

E 330 Citric Acid Anhydrous 40% ± 0.5

E 224 Potassium metabisulphite 36% ± 0.5

E 300 L-ascorbic acid 20% ± 0.5

E 353 metatartric acid 4% ± 0.5

### Dosage

10-25 g / hL for white wines and rosé

10-20 g / hl in red wines