



## +AROMA

### General features

+ Aroma is an antioxidant complex that, when added on freshly harvested grapes or musts, drastically reduces the oxygen levels contained. + Aroma is more advantageous than using ascorbic acid alone, as it has a stronger action on oxygen and avoids possible oxidation due to the transformation of ascorbic acid to de-hydroascorbic acid in an aerobic environment.

+ Aroma can be added directly on grapes for preventive purposes.

Terpenols in grapes and must, in varying quantities and qualities and depending on the variety and degree of ripeness of the grapes and the winemaking technology applied, undergo rapid mutations within hours of pressing in the presence of significant amounts of dissolved oxygen.

Wines obtained from the fermentation of musts treated with + Aroma were found to be fruitier, with greater aromatic finesse, a more evident presence of varietal aroma markers, less reduced and less oxidized. On the other hand, regarding volatile components, there was a higher presence in linalool and a lower amount of acetaldehyde and other compounds of oxidative origin (gamma butyrolactone) *(data obtained from experiments conducted at harvest on grapes of: Chardonnay, Muscat, Sauvignon, Trebbiano and Montepulciano vinified in white).*

### Composition

Potassium pyrosulfite E 224

Ascorbic acid E 300

### Dosage

20 g/q of grapes or hl of must.

Warning: with this dose, 54 mg/l of SO<sub>2</sub> is added.

### How to use

Dissolve the dose in about 10 parts water, then add to the freshly obtained mass or distribute evenly over the grapes for preventive purposes.

### Packaging and storage

1 kg polybags

Rev. 9/05.2022