L-ASCORBIC ACID

ANTIOXIDANTS

Wine

General features

Ascorbic acid, also known as vitamin C, acts as a powerful antioxidant in winemaking. In fact, it is a key organic compound in the chemical and physical stabilization of wine, as it contributes significantly to its preservation.
Its ability to prevent oxidative phenomena is crucial in maintaining stable color and preserving the organoleptic characteristics of wine. This compound protects wine from unwanted degradation processes, maintaining its freshness and quality over time.
In order for ascorbic acid to best exert its antioxidant function, it is essential to protect it from an adequate level of free sulfur dioxide. This precaution ensures that ascorbic acid plays its full role in preserving the quality of wine during storage and aging.

Composition

100% L-ascorbic acid

Dosage

Must from 2 to 15 g/hl
Wine from 1 to 10 g/hl
In wine max legal limit: 250 mg/l on finished wine.
Use on must is regulated at the same dosage by EC Reg 2165/05.
Preliminary laboratory testing is recommended.

How to use

Refer to the legislation in force in the field of use.

Packaging and storage

1 kg and 25 kg bag.
Store in a cool, dry place.

Rev. 9/10.2023

essedielle srl
S.P. 538 km. 6,950 – Località Caldari - 66026 ORTONA (CH) | Tel. 0859031315 |
info@essedielle.com | www.essedielleenologia.com

essedielle ENOLOGIALIMENTAZIONE