+ AROMA

ANTIOXIDANTS

Wine

General features

+Aroma is an innovative, next-generation antioxidant complex, specially developed to enhance the quality of wines by carefully managing oxygen levels during the winemaking process. This product is intended for direct application on freshly harvested grapes or musts, and is characterised by its unique ability to remove any excess of oxygen, thus providing optimal protection against oxidation.

Main benefits:

- Aroma preservation: +Aroma keeps the aromatic notes of the grapes and grape varieties intact. This contributes to greater complexity and refinement of the resulting wines.
- Minimisation of undesirable compounds: +Aroma significantly reduces the formation of undesirable compounds, improving the overall stability of the wine.
- Preservation of organoleptic characteristics: +Aroma helps maintain the wine's essential organoleptic characteristics over time, ensuring consistent and satisfying quality.

With +Aroma, high quality wines can be obtained with greater aromatic finesse, a more evident presence of varietal aroma markers and a freshness that is maintained over time.

Composition

Potassium pyrosulfite
Ascorbic acid

Dosage

20 g/q of grapes or hl of must.
Warning: 54 mg/l of SO2 is added with this dose.

How to use

Dissolve the dose of 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 bag..
Store in a cool, dry place.

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