BIOCONTROL

ANTIOXIDANTS

Wine

General features

Biocontrol is an antioxidant with chitosan and gall tannins of exceptional purity of 99% or greater. This unique formula acts specifically on indigenous and undesirable microorganisms in musts and wines, inhibiting their functionality and development.

Main applications:

- End of fermentation: Biocontrol is particularly effective when used at the end of fermentation. At this stage, Biocontrol is valuable in preventing the initiation of malolactic fermentation, thus helping to maintain the stability and quality of the wine. It also reduces the formation of unwanted acetic acid.
- Start of fermentation: Biocontrol can also be used at the beginning of fermentation for effective microbiological control. This application helps limit the formation of acetic acid and contributes to improving the quality of the final product.
- Maximization of bacteriostatic effect: the combination of chitosan and high-purity gall tannins maximizes the bacteriostatic effect of Biocontrol. This allows the use of reduced dosages of sulfur dioxide (SO2) or the adoption of winemaking practices with no added sulfites, while reducing environmental impact.
- Respect for yeast fermentation kinetics: Biocontrol is designed so as not to interfere with the fermentation kinetics of Saccharomyces yeasts, ensuring that the fermentation process continues smoothly and naturally.
- Interrupting malolactic fermentation: Biocontrol can also be used to interrupt a malolactic fermentation already in progress, providing flexibility in managing the winemaking process.

It is recommended that several factors, including sulfite levels and pH, be carefully considered in addition to the use of Biocontrol for optimal winemaking results. Biocontrol is a valuable ally for winemakers seeking to improve the quality and stability of their products while ensuring sustainable resource management.

Composition

Chitosan and gall tannins of ≥99% purity.

Dosage

10 to 30 g/hl.
Vary the dose according to the cleanliness of the wine, the species of microorganism contaminant, the duration of the treatment.
Preliminary laboratory tests are recommended to determine the dose to use.

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How to use

Dissolve Biocontrol at a ratio of 1:20 in water, stirring carefully to avoid the formation of lumps. Uniform the solution to the wine mass to be treated by reassembling indoors, keeping the product stirring for at least 30 minutes. Biocontrol continues to act over time, so you can reactivate its function with a pump-over.

Packaging and storage

0.5 kg bag.
Store the product in a cool, dry and ventilated place.
In case of partial use, close it carefully before storing under the conditions indicated.
Use quickly.
Warning: hygroscopic product.

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