SULPHURE DIOXIDE

ANTIOXIDANTS

Wine

General features

Sulfur dioxide, also known as sulfur dioxide or SO2, plays a crucial role in the wine industry and is used for several essential purposes:

- Antimicrobial: The presence of sulfur dioxide in musts and wines is critical in preventing the unwanted growth of bacteria and yeasts. This is particularly critical during the winemaking process, as it ensures that wine is protected from bacterial or yeast contamination that could compromise product quality and microbiological stability.
- Stabilization: sulfur dioxide plays a major role in wine stabilization, acting as a powerful antioxidant. Oxidation is one of the main processes that can alter the color, aromatic bouquet and flavor of wines. The antioxidant action of SO2 helps preserve these valuable organoleptic characteristics over time, allowing wines to maintain freshness and complexity even after prolonged periods of aging.
- Protection of color: In the case of red wines, sulfur dioxide proves particularly effective in preserving the color unaltered from undesirable changes. It helps to maintain color vibrancy and prevent the formation of precipitates that could compromise the wine's visual appearance.
- Prevention of unwanted oxidation: oxidation can cause unfavorable changes in the flavor, aroma and structure of wines. Sulfur dioxide plays a key role in preventing these undesirable oxidations, ensuring that the wine retains its desired organoleptic characteristics intact.

Composition

Sulfur dioxide (SO_2)

Dosage

The maximum amounts allowed in oenology are established by special laws in force in each country. As far as the European Union is concerned, the maximum allowable limits are 160 mg/l for red wines and 210 mg/l for white and rosé wines.

How to use

Add the desired amount to the mass to be treated.

Packaging and storage

5 kg and 58 kg cylinder.
Store in a closed, cool and dry place, away from heat sources

Rev. 01/10.2023

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

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