



# NOXITAN Ammonium ST 70

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Anti-bacterial sulfur dioxide additive for musts

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## → TECHNICAL DESCRIPTION

**Noxitan Ammonium ST 70** is an high concentration liquid Ammonium Bisulphite with strong antiseptic and anti-oxidant activities, used throughout the vinification process. Along with the normal benefits of SO<sub>2</sub>, readily assimilable nitrogen (RAN) is released which help to ensure favorable fermentation conditions.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Ammonium Bisulphite in a watery solution of about 70%.

## → DOSAGE

10 mL/hL of **Noxitan Ammonium ST 70** will produce about 45 mg/L of SO<sub>2</sub> and 10 mg/L of nitrogen.

The EC Regulation enables the utilization of Ammonium Bisulphite during the fermentation (or into the new wine still fermenting), with the limit of 20 g/hL (corresponds to about 30 mL/hL of **Noxitan Ammonium ST 70**).

## → INSTRUCTIONS FOR USE

The product can be used: directly in grapes; during pressing; in wine; in wine musts.

## → STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

25 kg net drums. 1700 kg net flowbins.

