CATALASI

Anti-oxidizing clarifier

GMO FREE

TECHNICAL DESCRIPTION

Thanks to its high content in K-Caseinate, **Catalasi** can be used to successfully eliminate or prevent darkening of white wines, the occurrence of "brick" hues in rosé, and yellow hues in red wines. Also, it will substantially diminish the color in Pinot Grigio and other white varietals characterized by high phenolics. **Catalasi** will highlight the original aromas and color, reducing the level of polyphenols and polymerized, oxidized components.

Added to fermentation it will promote the development of a more clean and complex bouquet. It contains 4% Ascorbic, a strong antioxidant that can quickly reduce oxygen. This reaction is known to produce a strong oxidant, H_2O_2, and because of that, winemakers are afraid to use it. However, the oxidative species produced by the reaction between oxygen and ascorbic acid will react quickly with SO_2. For this reason, the SO_2 present in **Catalasi**, other than controlling the microbial environment, will optimize the efficiency of this product as an antioxidant.

COMPOSITION AND TECHNICAL CHARACTERISTICS

activated bentonite, potassium caseinate, potassium metabisulfite, swine soluble gelatin, ascorbic acid

DOSAGE

From 15 to 100 g/hL.
For every 10 g/hL of **Catalasi** addition, there is an increase of 6,24 mg/L of SO_2 in the wine.

INSTRUCTIONS FOR USE

Dissolve the dose of **Catalasi** in about 5 parts of cold water, wait 15 minutes and mix. Wait at least 20 minutes before use and add quickly to mass with maximum turbulence.

STORAGE AND PACKAGING

2 years stored in cold temperature in a non-humid environment.

1 kg net packs in cartons containing 15 kg.

Reference: CATALASI_TDS_EN_1220926_OENO_Italy

AEB SPA • Via Vittorio Arici, 104 - S. Polo 25134 Brescia (Italy) • +39 030 23071 • info@aeb-group.com • www.aeb-group.com