



NOXITAN Ammonium ST

Sulphur dioxide for musts and wines



→ TECHNICAL DESCRIPTION

Sulphur dioxide has been used for centuries as an antiseptic, antioxidant and antioxidizing product, and for the high power of extraction of anthocyanins from the skin.

Sulphur dioxide additions are indispensable when pressing grapes, from one side to favour the quick predominance of *Saccharomyces cerevisiae* yeasts, and on the other side to inhibit the premature development of lactic bacteria, as well as the action of grape polyphenol-oxidase. During storage period, the SO₂ ensures the control of bacteric development and polluting microorganisms.

Noxitan Ammonium ST it has antiseptic characteristics and is therefore suitable for vinification even in the case of musts coming from particularly moldy grapes.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Watery solution of ammonium bisulphite (10 mL/hL bring about 44,3 mg/L of SO₂), stabilized with citric acid.

→ DOSAGE

10 mL/hL bring about 44,3 mg/L of SO₂ and 10,9 mg/L of readily assimilable nitrogen (RAN). The EC Regulation allows the use of ammonium bisulphite in fermentation with a limit of 20 g/hL (corresponding to about 30 mL/hL of **Noxitan Ammonium ST**).

→ INSTRUCTIONS FOR USE

Immediately add to the must in fermentation.

→ STORAGE AND PACKAGING

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

25 kg net drums.
1300 kg net IBC.

